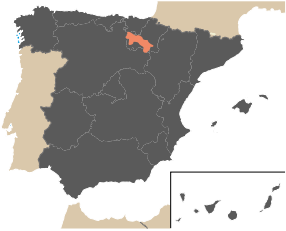




Cantos Blancos – Tempranillo



COUNTRY: Spain
REGION: DO Rioja
SOIL: Limy and sandy soil rich in minerals

USDA – Wine made with organic grapes

- Alcohol content: 14%
- Brix at harvest: 24.3°
- pH: 3.47
- Acidity: 5.6

Cantos Blancos comes from San Adrián (La Rioja del Reyno), in northern Spain, where the native grapes of Tempranillo grow. Rioja is undoubtedly one of Spain's top wine regions, with a winegrowing history that goes back to Roman days.

Background:

This is a young wine to enjoy in every occasion. It has an expressive nose with fruity aromas. Clean, fresh and with a pleasingly finish.

San Adrian is the warmest subregion of Rioja due to the warm winds from the southeast. Strongly influenced by the Mediterranean climate, summers are hot, with temperatures going up to 35°C. Due to the warmer temperatures, the region enjoys an annual average of 2,800 hours of sunshine.

The soil there also has larger proportions of silt and alluvial components, as well as ferrous clay. The vineyard sits at about 300 meters above sea level.



Tasting notes:

Ruby red with violet hue. The nose shows varietal characters of dark berries and anise. The palate is rich and has a full up front followed by fruit and spice and a lingering finish.

Grape variety

95% Tempranillo, 5% Viura.
Vines planted in 1980.

Vinification

This wine is made from 100% organic and day-harvested grapes.
Vine training: Double Cordon Royat.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used. No GMO Yeast Used. Less than 100ppm Sulfites.

