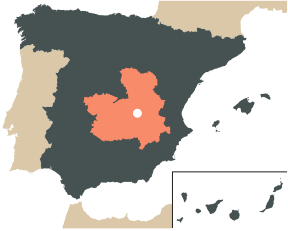


Vaivén – Tempranillo Blanc de Noir



COUNTRY: Spain
REGION: VT Castilla
SOIL: Clay and limestone,
800m altitude above sea
level

USDA – Wine made with organic grapes

- Alcohol content: 14.1%
- Brix at harvest: 25.3°
- pH: 3.2
- Acidity: 6.1

Vaivén means “swaying” in Spanish. In the same way, this wine can make you sway to its gentle and tasty flavors. You can get carried away by its fresh and floral aromas, depicted in the spring-like flowers on the label.

Background:

This is a memorable new take on Tempranillo, the noble grape of Spain. What started as a whim in a spare tank and has turned into one of our most popular wines.

In the province of Cuenca near central Spain, our vineyard is located in an area where wine culture has been around for decades. It sits in an altitude of 800 meters above sea level. The continental mediterranean climate of this territory brings plenty of sunlight to the vineyard, and the clay soil retains water, essential for the health of the vines.



Tasting notes:

Bright yellow color with pearly iridescence at first sight. The nose offers strawberries which carry through onto the palate. Balanced, with a refreshing acidity.

Grape variety

100% Tempranillo.
Organic vines planted in 2005.

Vinification

By winemaker Ruth Fernández. We harvest our grapes at night for optimal temperature before pressing. Produced by quickly removing the skins from the juice after the grapes have been pressed. Clarified with Bentonite. Physical filtration. Cold stabilization. No animal product used. Wild indigenous yeast.

Made with Organic Grapes

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

