Rioja Blanco `barrel fermented` Azabache 2024



Region

With nearly 65,000 hectares of vineyard, the region of La Rioja lends its name to Spain`s most widely recognised wines. Rioja is split by three major districts; Alta and Alavesa to the north, which are higher in altitude and the hot dry Oriental district to the south (previously known as Rioja Baja). Tempranillo, Garnacha, Graciano and Mazuelo are the main red grape varieties used however more international varieties can also be used. The traditional aging classification system gives Rioja wines their distinctive style through the influence of extended ageing in oak barrels.

Producer

Fincas de Azabache is a state of the art cooperative, founded in December 1956. The Bodegas now owns 2600 hectares of vineyards at the foot of Mount Yerga, which is at the heart of the driest sub region of Rioja; "Oriental", previously Rioja Baja. With limited risk of rot, this is an area conducive to the principles of organic viticulture, to which the Bodegas is firmly and successfully committed. The cooperative have recently invested heavily in a new winery, the fruits of which we are now seeing.

Tasting Notes

Made from a blend of Viura and Tempranillo Blanco, which is fermented in new oak barrels. This white Rioja is well balanced, fresh and lively with an aroma of citrus fruits and vanilla. The palate is soft with flavours of lemon, green apple, peach and vanilla. The oak ageing gives the wine a full body and a buttery, creamy texture which is balanced perfectly by the crisp acidity.

Food

Selection of tapas, paella or fabada Asturiana.

Technical Information

Country	Spain
Region	Rioja
Grape(s)	Tempranillo Blanco (60%) Viura (40%)
Type	White
Style	Rich
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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