Rioja Blanco `barrel fermented` Azabache 2023

Region

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	**Dry/Sweet Style**	Dry	
Region	Rioja	**Alcohol Content**	12.5%	
Grape(s)	Tempranillo Blanco (60%) Viura (40%)	**Closure Style**	Cork	
Type	White	**Organic/Biodynamic**	No	
Style	Rich	**Allergens**	**Milk:** No	
Oaked Style	Lightly oaked		**Egg:** No	
Body Style	Medium bodied	**Vegetarian/Vegan**	**Vegetarian:** Yes	
Sustainable	No		**Vegan:** Yes	