Valenciso Tempranillo Blanco, DOCa Rioja 2022

EVA0142022

Compañía Bodeguera de Valenciso

— Rioja, Spain

Delicious parcel of Tempranillo Blanco from Valenciso - fermented in Russian oak to give complexity and depth. The cooler 2021 vintage was a superb year for whites in particular - an extra touch of acidity balances the richness and complex intensity of fruit.

2020 Vintage

Decanter World Wine Awards Silver 2022

2023 Vintage

James Suckling External 2025

Production

Tempranillo Blanco is a natural mutation of Tempranillo, first discovered in 1988. These grapes are sourced from the (organically cultivated) Achalde vineyard in Ollauri at the heart of Rioja Alta, planted in 2000, and one of the first vineyards to be planted with the Tempranillo Blanco variety. Here it grows at 550 metres altitude in clay-limestone soils. The grapes are hand-harvested in mid-September, and the wine is fermented in Russian oak barrels, where it rests for 7 months before bottling.

Tasting note

Bright citrus aromas with hints of tropical, pineapple characters and lightly spiced notes. The palate is complex and textural with ripe lemon and nutty flavours balanced by fresh acidity on the long finish.

Food Match

Enjoy with seafood paella and grilled salmon dishes

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Luis Valentin & Carmen Enciso

Grape Varieties:
Tempranillo blanco 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8437007846119