



# HOUSE OF TOWNEND

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## Rioja Vega Tempranillo Blanco Reserva 2021

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| <b>Price</b> | £44.99  |
| <b>Code</b>  | RIOJ465 |

A rich, intense and complex wine from this renowned producer .

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### Tasting Notes:

Brilliant gold in colour with subtle green hues. Rich, intense and complex bouquet full of nuances. Aromas of tea and honey, with subtle smokiness. Hints of oak from barrel ageing. Unctuous with a long persistent finish and an elegant hint of minerality.

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| Specification            |   |
|--------------------------|---|
| <b>Vinification</b>      | Selection at the vineyard. Light destemming to avoid damaging the berries. Fermentation in French and Hungarian oak barrels for 34 days. Aged on lees for 5 months. Traditional ageing and racking in French oak barrels for 14 months. Matured in bottle at the cellar for 10 months before release. Bottles produced: 839 numbered bottles. |
| <b>ABV</b>               | 14%   |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink now   |
| <b>Country</b>           | Spain   |
| <b>Region</b>            | Rioja   |
| <b>Type</b>              | White Wine  |
| <b>Grapes</b>            | Tempranillo Blanco  |
| <b>Genres</b>            | Fine Wine, Vegan, Vegetarian  |
| <b>Vintage</b>           | 2021  |
| <b>Style</b>             | Dry   |
| <b>Body</b>              | Rich, round and full flavoured  |
| <b>Producer</b>          | Rioja Vega  |
| <b>Producer Overview</b> | Initially started as the dream of one man, Don Felipe Ugalde in 1882, this winery has seen ongoing growth and development over the years. Don's aim was simple, to be one of the countries most prestigious Bodega's.   |
| <b>Closure Type</b>      | Cork  |
| <b>Food Matches</b>      | Aperitifs, patés, and rich cheeses. Risottos and seafood. Fruity desserts.  |