

# CERRO DE ISA BLANCO

Juan Carlos Sancha



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Rioja DO
<b>GRAPE VARIETY</b>	Garnacha B. -Viura -Malvasía -Turruntés
<b>AGE OF VINES</b>	+100
<b>FARMING</b>	Manual harvest.
<b>SOIL</b>	Clay-calcareous character
<b>ALTITUDE</b>	700m.
<b>VINIFICATION</b>	After MANUAL destemming, the grapes are pressed in a small vertical press. Subsequently, a static settling is carried out, carrying out the fermentation at 16° C, in new 500-liter barrels from one of the best oaks in France.
<b>AGING</b>	Wine FERMENTED IN BARREL, with a permanence of 8 months in the barrel with the lees. Manual harvest in 15 kg boxes during the second week of October. 2,500 kg are obtained from these vineyards. per hectare.
<b>ALCOHOL %</b>	13,6 %
<b>PAIRING</b>	Rice dishes with fish, seafood and sushi, avocado and shrimp, bagel with smoked salmon, boiled lobster. Meat or tuna tartar

## TASTING NOTES

Notes of peach and biscuit stand out, with a very well integrated wood on the nose. On the palate it is very voluminous and glyceric, acid and fresh, with abundant structure and enormous persistence.

## RATINGS

95 Tim Atkin; vntg 2019 & 2020

94 Wine Advocate; vntg 2019

