



MARQUÉS DEL SILVO

WHITE



Vntg 2022



GRAPE VARIETY

White Tempranillo



VINEYARD

Age: +40

Soil: Clayey-calcareous soils, poor in organic matter.

Altitude (m): 550



ANALYTICS

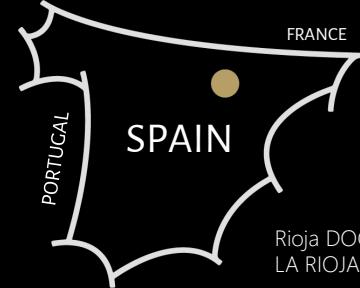
Alcohol Content: 13%



VINIFICATION

This wine was fermented in stainless steel tanks at a temperature of approximately 12 °C.

We avoid malolactic fermentation to preserve acidity and natural fruitiness.



LOPEZ - ALONSO
ALTA VITICULTURA

Rioja DOCa
LA RIOJA, SPAIN



TASTING NOTES

Pale yellow color on a grey background. The nose is fruity, with aromas of white fruits as apples. Smooth on the palate, buttery texture with a touch of spice and a long floral finish.



PAIRING

Perfect pairing with seafood, shellfish, light fish, white meat and cheese.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	23,8 cm	31cm	14.3 Kg	70 cs	1001 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
24 cm	16 cm	31 cm	7,2 Kg	125 cs	900 Kg