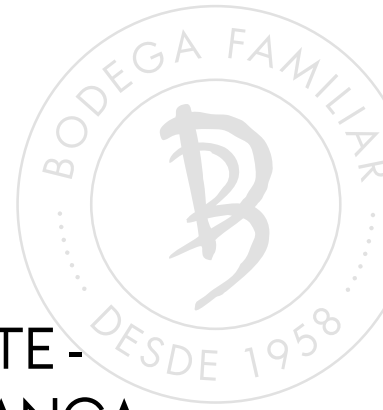




B O D E G A S
**DOMINIO DE
BERZAL**



PARCELAS WHITE - GARNACHA BLANCA

The grapes used to make this unique white wine come from a vineyard that has a very limited production. Only 1,900 bottles are produced each year.

TECHNICAL DESCRIPTION

Grape Harvest: Manual.

Varieties: 100% White Garnacha.

Alcoholic Fermentation: 15 days in French oak bocoys with temperatures no higher than 20°C. Aged for 5 months in bocoys.

TASTING NOTES

Colour: straw yellow, clean and bright

Nose: Without swirling the glass, one appreciates subtle aromas of mint, lemon peel, lychee and dry hay.

After aeration, mineral and graphite nuances emerge, infused with notes of powder and peach.

Palate: The wine feels silky and elegant, it is well balanced and has a medium weight. Aromatic herb flavours blend with pleasant mineral ones while hints of almonds and dried fruits are distinguished. The aftertaste is long and well balanced.

RECOMMENDATIONS

Ideal drinking temperature: Between 7°C and 10°C.

Pairing: Aperitifs, fish, light shellfish, white meat, pasta, pizzas and rice dishes.

NOTE

The label for this wine was designed by Nestor Basterretxea, and the drawings represent the small and irregular-shaped vineyards that comprise the Rioja Alavesa landscape.

LATEST AWARDS

- 92 points in Tim Atkin's "Rioja 2022 Special Report".