



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Rioja Vega Tempranillo Blanco Reserva 2019

Price £50.99
Code RIOJ425

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

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.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	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.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Rioja
Type	White Wine
Grapes	Tempranillo Blanco
Genres	Vegan, Vegetarian
Vintage	2019
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Rioja Vega
Producer Overview	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.
Closure Type	Cork
Food Matches	Aperitifs, patés, and rich cheeses. Risottos and seafood. Fruity desserts.
Press Comments	Decanter, Outstanding – 95 points, May 2024 “One of the few centennial wineries in Rioja, Rioja Vega is indeed only one of four bodegas permitted to include the word Rioja in its brands, because the brand is older than the appellation itself. The winery went through difficult periods. Now, owned by the Navarran group Principe de Viana, it is making steps to recover prestige. This is made with Tempranillo Blanco, a mutation of red Tempranillo. PBT – Spicy, toasty aromas, with lots of soft ripe fruit, almost tropical. Rich and silky on the palate. A very ambitious wine that lacks a bit of complexity. SJE – Bold aromas of fine oak and lees. Read more online