HPM HERMANOS PASCUAL MIGUEL
RIOJA
Denominación de Origen Calificada

AMICIS BLANCO FERMENTADO EN BARRICA

Amicis blanco fermentado en barrica (barrel fermented white) is the result of our passion for the Tempranillo Blanco variety and our motivation to make a unique wine with our region's most typical grape, considered native to Rioja.

We believe Tempranillo Blanco to be a very versatile variety with a huge potential. For all these reasons, we decided to make our very first barrel fermented white wine.

TECHNICAL DATA SHEET

- **GRAPE VARIETY:** 100% Tempranillo Blanco
- **GRAPE HARVEST:** Hand harvesting in crates
- **WINE ELABORATION AND AGING:** Pre-fermentative cold pellicular maceration. Fermentation in 225L Caucasian oak barrels and subsequent maturation on its fine lees with bâtonnage work for 6 months.
- **ALCOHOL CONTENT:** 14% vol.
- **SERVING TEMPERATURE:** 10-12ºC
- **PERFECT WINE AND FOOD PAIRINGS:** Starters, rice dishes, nuts, white meat, grilled fish and seafood.

WINE TASTING SHEET

"THE APPEARANCE", LOOK: Bright lemon yellow color with golden glints.

"THE NOSE", SMELL: Prevailing aromas of stone fruit and flowering tree with light hints of nuts.

"THE PALATE", TASTE: Sweet and fruity entrance, again with sweet notes of ripe stone fruit, honey and nuts.

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