

Arabarte

ROYAL MOON

TEMPRANILLO BLANCO

VARIETY: White tempranillo from our young vineyards, from this 21st century, since this forgotten variety was just recently recuperated, completing our Red Tempranillo, our autochthonous variety par excellence.

VINTAGE: 2014

GRADE: 13%Vol

ELABORATION: Manually harvested; a rigorous selection when picking the grape bunches in perfect conditions and ripeness, discovering new organoleptic characteristics year after year. Made and fermented in cold, between 10 and 12°C., over its own lees.

TASTING NOTE: Clean, pale yellow color, brilliant and transparent, with some green reflections; a high intensity to the nose, frank and marking peculiarities of this new variety, combined with white fruit aromas (pear-apple) and citric with floral notes in the background. A velvety attack, slightly like a bite of bakery, but very fresh, with a balanced acidity and very well composed, with a long, pleasant finish with a fully varietal after-taste with even more potential which we will see in the upcoming years.

PAIRING: Caviar, seafood, pates and foie gras, creamy cheese...

SERVING TEMPERATURE: 6-10°C.

BOTTLE INFORMATION

BOTTLE TYPE: Burgundy

VOLUME: 750 ml

EAN CODE: 8437000693178

HEIGHT: 295 mm

STOPPER: Cork

BOX INFORMATION

MATERIAL: Cardboard

VOLUME: 4,5 litres

UNITS: 6 bottles

DIMENSIONS (LxWxH): 335x240x160 mm

WEIGHT: 6,5 kg

PALLET INFORMATION

EUROPALLET: 80x120 cm

BOXES/PALLET: 120

BOTTLES/PALLET: 720

TOTAL HEIGHT: 165 cm

WEIGHT INCLUDING PALLET: 810 kg



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