

INDIGO SELECTION - EL RISCO BLANCO

Aragón



APPELLATION: Campo de Borja

BLEND: Macabeo (85%), Garnacha Blanca (15%)

VINEYARD:

Campo de Borja D.O. in Aragon lies just south of the Ebro River. it's not uncommon to find 80+ year old vines, which are able to withstand the warm and dry climate as well as its infamous strong northerly El Cierzo wind. Grapes for this wine come from the slopes of Moncayo at an altitude of 600 – 800m above sea level. Free draining chalk and clay soils, combined with minimal rainfall and significant differences in day and night time temperature gives rise to wines with distinctive varietal aromas.

VITICULTURE:

Viticulture is sustainable.

WINEMAKING:

Grapes are handpicked. Both varietals are pressed together, 100% whole bunch. Fermentation occurs predominately in stainless steel tanks, at ambient temperatures. The wine is raked off and spends seven months on fine lees in stainless steel before botting with just a light filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Crisp and refreshing, with a light texture and salinity on the finish.