



Javier Ruiz

BLANC DE NOIR "WHITE TEMPRANILLO"

In the glass, mystery. The purity of white born from black—simple yet profound. A wine that holds secrets between light and shadow.

A fusion of soil, air, and vine. The expression of a red grape variety, such as Tempranillo, where old vines have shaped the grapes over the years, giving them a unique character.

Javier Ruiz Paniagua

VINEYARD

Single Plot
Location: La Borja
Surface Area: 2.5 ha of vineyard
Vineyard Age: 32 years
Limited Edition: 3,500 bottles/year

WINEMAKING PROCESS

Traditional, manual harvest in small crates, carefully selecting each grape directly in the field. This unique winemaking process seeks to capture the full potential of a red grape in its purest form.

After a quick pressing to prevent the skins from adding color to the must and only releasing their aromatic fraction, the wine undergoes alcoholic fermentation in a carefully controlled oxygen-free environment for 11 days at 12°C. It then remains on its fine lees for two months, enhancing its volume, richness, and uniqueness.

TASTING NOTES

Visually, it presents a pale, light-yellow color. Intense floral aromas of rose, jasmine, and linden flower stand out. The intensity of citrus notes adds complexity, accompanied by hints of lychee, tangy strawberries, and other citrus fruits.

On the palate, it captivates with its freshness, delicacy, minerality, and an explosion of uniquely particular aromas, truly reflecting the personality of our terroir.

PAIRING

We recommend pairing it with salmon carpaccio and Torta del Casar cheese, Spanish omelet (tortilla Española), salmorejo, and roasted chicken.

This wine pairs excellently with spicy dishes and grilled pork.

And for dessert, it perfectly balances with a raspberry cheesecake.

SERVING TEMPERATURE

12 -14 °C

TECHNICAL DATA

Alcohol: 13 % vol

pH: 3,3

Volatile Acidity: 0,3

Residual Sugars: 2 g/l

