Wijnfiche

Finca Rio Negro - Gewurztraminer | BIO | IGP Vino de la Tierra de Castilla Gewurztraminer Spain (CASTILLA LA MANCHA) — 2025

Domain

Finca Rio Negro

It was at the end of the 1990s that the Fuentes family decided to take over the domain. It has an area of no less than 600 ha, of which 42 ha are located at an altitude of 1000 meters. The technical area is managed by the oenologist and researcher Juan Mariano Cabellos, who is responsible for the project from the start. This farm is located in Cogolludo, province of Guadalajara, in the foothills of the Sierra de Ayllón. The vineyards for this cuvee are located at 992 meters altitude, along the hills of the Sierra Norte.

Vinification

After pressing, a cold maceration follows for a few hours. The fermentation is done at 16 °. The wine then ripens for a few months in stainless steel tanks.

Taste

Clear, pale wine with a green appearance. In the nose very aromatic and complex with aromas of peach, pineapple, green apple, pear and roses. On the palate this is a dry wine, fresh, complex with a sweet edge in the final. He is soft with some butter impr

Food pairing

Fish - Baked in butter | Eastern kitchen | Dishes with curry | Meat - white | Cheese - Munster | Shellfish - mussels in curry

General information

Type: White wine

Grape varieties: Gewurztraminer

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

