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# TARIMA

## TARIMA BLANCO 2021

**BODEGAS Y VIÑEDOS RAFA CAÑIZARES** Bodegas Y Viñedos Rafa Cañizares celebrates traditional Spanish wine culture by showcasing its variety, depth and unique terroirs. We concentrate on cultivating Spanish indigenous varieties such as Monastrell, Tempranillo, Merseguera, Macabeo and Moscatel from the regions of La Mancha, Alicante, Valencia, Jumilla and Almansa – each wine telling the unique story of these regions.

*Bodegas Y Viñedos Rafa Cañizares was founded in 2004 by fourth generation winemaker, Rafael Cañizares, who was instrumental in the Spanish wine boom of the 1990's. Today, he produces wine under different labels from a variety of DO's. He is passing his winemaking philosophy of diversity, uniqueness and tradition while focusing on quality fruit and minimal intervention to the next generation of the family.*

The Tarima estate vineyard for this wine is situated between the Sierra de Salinas, Sierra de Umbria and Sierra de La Sima at an altitude of 600 to 750 metres above sea level. The 20-hectare vineyard was planted 50 years ago and the vines are grown under natural conditions on Calcareous soil, resulting in very low yields with great intensity.

**APPELLATION:** D.O. Alicante

**GRAPE VARIETAL:** Merseguera, Macabeo & Moscatel

**VITICULTURE:** Traditional dry farmed viticulture. Goblet trained vines. Cultivated completely by hand, with minimal human intervention. Harvested by hand.

**ALTITUDE:** 2,100-2,450 ft.

**SOILS:** The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The largest marble quarry in Europe is located near our vineyards, testament to the chalky quality of the soils. Marble is the product of chalk, or calcium carbonate, that has been compressed over a very long period of time.

**CLIMATE:** Continental, with some Mediterranean influence. A very unique microclimate that is the result of the convergence of the three previously mentioned mountain ranges, combined with the high altitudes, that are unique to this sub-region of Alicante.

**HARVEST:** Beginning of September

**WINEMAKING:** The grapes are sorted, de-stemmed, and fermented in stainless steel at low temperature with indigenous yeasts.

**TASTING NOTES:** Brilliant golden color. In the nose we find notes of ripe fruit, pineapple, mango, peach with honey, white flowers and fresh herbs. In the mouth it is dry and fruity with balanced acidity and a long, Intense finish.



UPC# 8 538910 0222 2  
12pk/750ml



**WINEMAKER** Rafael Cañizares