



Vega ORGANIC Vella

VEGA VELLA *Barrel-fermented White*



White Grenache & Sauvignon Blanc (50%/50%)



Our own vineyards located in La Rioja Oriental with a north-south orientation, in a fertile soil, of silt and clay from Organic Farming for more than three decades. Low production field. Vineyards treated with natural products. Night harvest.



Extraction of the must after cold maceration with skins that will decant by cold in stainless steel tanks. Alcoholic fermentation in new French oak barrels with fine grain and light toasting at 16°C, carrying out a slow natural process. Final fermentation on fine lees for 4 months.



10 - 12 °C



13 % Vol.



Lemon yellow with golden sparkles.



Aromas of tropical fruits, such as pineapple and mango along with herbaceous notes refreshed by citrus aromas. Subtle touches of peach and apricot derived from the production and aging.



Herbaceous and citrus flavors guided by good acidity together with white flowers, tropical and stone fruits that make up an unctuous wine with good structure.



White meats, fresh and semi-cured cheeses, vegetables, oily dishes, rice dishes, seafood, nuts and desserts.



2017



2017



2017



2018



2018



2019