Vega ORGANIC Vella

VEGA VELLA

Concrete Egg Fermented

White Grenache (Monovarietal)

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. Manual harvest.

Cold pedicel maceration, followed by a light pressing, thus obtaining the yolk must, which we will settle statically by cold in a stainless steel tank, later passing to its fermentation in Concrete Egg. This process culminates with aging on its lees for 5 months, the constant movement in the Concrete Egg gives this wine an exquisite unctuousness.

8 - 10 °C

13 % Vol.

Pale yellow colour with glints of green hint.

High aromatic intensity and great complexity. Aromatic balance with floral notes, white stone and pip fruit, with a subtle citrus and herbaceous background.

Unctuous, with great volume on the palate. Very well balanced acidity and compensated with the sweetness of the tannins characteristic of the variety.

All kinds of cheeses, nuts, as well as fish and shellfish, ideal for appetizers.

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