¿Por Qué No?
SELECTIONS

VINOS LÓPEZ *(IGP Valdejalón)*



Vinos López La Bodegaza Garnacha 2023

100% Garnacha Tinta

Aging: 8-10 months in 600L used French oak
Vineyard: Certified Organic
Alcohol: 13.5% Alc by Vol
Production: 1,250 cases

Background: Vinos López is a family winery that was founded in 1970 by their paternal grandfather. Belonging to the IGP Valdejalón and located in Epila, Zaragoza, at an altitude of 500-600 meters above sea level. Vinos López is the only certified winery in the entire IGP Valdejalón. Vineyard manager and winemaker, Mario López, completely dispenses with herbicides and phytosanitary products. Their regenerative agriculture practices reflect the family's respect for the environment and create exceptional wines of place.

Grapes: 100% Garnacha Tinta. From the Bodegaza vineyard (planted at the end of the 1960s).

Soils/Climate: 500-600 meters elevation. Deep and stony soils, where clays and silts predominate. Primarily continental climate, but routinely cooled by the northwestern Cierzo wind.



Viticulture: Certified organic and regenerative agriculture. Dry farmed and hand harvested from bush vines (en vaso) in the 50+ year-old Bodegaza vineyard.

Winemaking: Hand harvested in 20kg containers to avoid crushing the grapes. Partially destemmed and gentle press with a pre-fermentative maceration of 5 days. Spontaneous fermentation in stainless steel with gentle daily punch-downs for 30 days. Transferred to 600L used French oak barrels and aged for 8-10 months before bottling.