

¿POR QUÉ NO? SELECTIONS



VINOS LÓPEZ (IGP Valdejalón)



Vinos López El Ventilador Garnacha 2022

100% Garnacha Tinta

Aging: Stainless fermented and aged 3 months in Stainless (70%) and 600L French oak (30%)

Vineyard: Certified Organic

Alcohol: 13.5% Alc by Vol

Production: 2,500 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. The winemaker, Mario López, is probably best known for his collaboration with Frontonio wines, where Mario's family vineyards provide the grapes and Fernando and Mario make the wines together.

Grapes: 100% Garnacha Tinta. From the Bodegaza (planted at the end of the 1960s) and Las Cellas (planted in the mid-1990s) vineyards.

Soils/Climate: 500-600 meters elevation. Bodegaza (deep and stony soils, where clays and silts predominate) and Las Cellas (alluvial soils, rich in pebbles and limestone). 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 Bodegaza vineyard and vertical shoot position vines in the Las Cellas vineyard.

Winemaking: Hand harvested in 200kg 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 pump-overs for 10 days. After fermentation, 30% is aged for 3 months in used 600L French oak and later blended with the wine from the tank.



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