

# ¿POR QUÉ NO? SELECTIONS



## OLGA VERDE VIÑADORA (DO Bierzo)



**Olga Verde Toxo Villa de Otero 2023**

**95% Mencía/5% Palomino Fino y Doña Blanca**

**Aging: 11 months in 225L used French oak**

**Vineyard: Organic**

**Alcohol: 12.5% Alc by Vol**

**Production: 1,347 bottles (168 bottles imported)**

**Background:** Olga Verde Viñadora is the small, personal project of Olga Verde started in 2020. Her project is based in Otero, very close to the famous Villa de Corullón, in the Bierzo region. Olga began her career in 2007, combining harvests in the northern and southern hemispheres (Madrid, Chile, New Zealand) and also worked as a sommelier to expand her knowledge of world wines. She organically cultivates less than 1 hectare of very old vineyards on the north faces of Otero and Corullón. Olga's approach is minimalist and seeks to express the essence of mountain vineyards maintained for decades by hundreds of anonymous vine growers.

**Grapes:** 95% Mencía/5% Palomino Fino y Doña Blanca from 7 small plots of 100+ year-old vines registered in 1910.

**Soils:** The soils are rich in slate and quartz, which gives the wines a characteristic minerality. In addition, the vineyards are cultivated on small plots surrounded by mountains and forests, creating a unique and diverse ecosystem where a wide variety of plants and animals coexist. This ecosystem contributes to the biodiversity of the region and the quality of the wines produced here.

**Viticulture:** Organically farmed and located on north-facing slopes at an altitude of 540-620 meters.

**Winemaking:** Hand harvested. Spontaneous fermentation with 30% whole cluster and 70% destemmed grapes. Aged for 11 months in neutral French oak. Low total SO<sub>2</sub> (46 mg/L).

