

¿POR QUÉ NO? SELECTIONS

VEGA VALTERRA (DO Utiel-Requena)

Vega Valterra



Vega Valterra Bobal 2016

100% Bobal

Aging: Aged 12 months in Concrete

Vineyard: Certified Organic

Alcohol: 14.5% Alc by Vol

Production: 3,300 cases

Background: The first organic certified bodega in the Utiel-Requena DO. In a region known for immense over cropping and tanker truck wine, Vega Valterra is produced with low yields, old vines, and thoughtful winemaking practices from Jose Luis López family's 80 hectares of vines. The winery was built in 1935.

Grapes: 100% Bobal planted in 1950. 700 meters altitude. Hand harvested in 20kg boxes.

Soils/Climate: Very poor limestone soils, good balance between clay and sand (i.e. water retention and drainage). 2,300 feet elevation. Hot summers, cold nights, low rainfall. Calcium from limestone results in thick skins, high altitude sun helps develop phenolics in these skins. Clay and high-altitude cold nights maintain acid/freshness.

Viticulture: First certified organic in the DO.

Winemaking: Spontaneous fermentation and aged for 12 months in concrete. Racking by gravity for most of the winemaking process. Unfined.



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