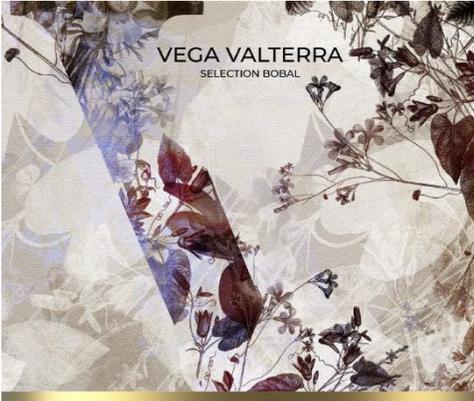


¿POR QUÉ NO? SELECTIONS

VEGA VALTERRA (DO Utiel-Requena)

Vega Valterra



Vega Valterra Bobal 2018

100% Bobal

Aging: Aged 12 months in Concrete

Vineyard: Certified Organic

Alcohol: 15% Alc by Vol

Production: 2,000 bottles

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 40 hectares of vines. The winery was built in 1935.

Grapes: 100% Bobal from organic vineyards at 2,300 feet. Planted in 1950. Hand harvested in 20kg boxes.

Soils/Climate: Very poor limestone soils with good balance between clay and sand (i.e., water retention and drainage). Warm days with cool nights and low rainfall. Calcium from limestone results in thick skins and high-altitude sun helps develop phenolics in the skins. Clay and high-altitude cold nights maintain acid/freshness.

Viticulture: First certified organic bodega in the DO.

Winemaking: Spontaneous fermentation and aged for 12 months in concrete. Racking by gravity for most of the winemaking process. Low SO2 (typically less than 50 ppm). Bottled unfined and unfiltered.

