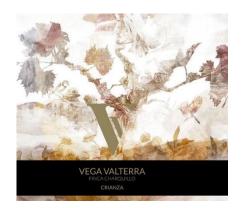
¿Por Qué No? **SELECTIONS**

VEGA VALTERRA (DO Utiel-Requena)





Vega Valterra Tempranillo Crianza 2018

100% Tempranillo

Aging: 10 months in used French and American Oak

Vineyard: Certified Organic Alcohol: 14.8% Alc by Vol Production: 400 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 40 hectares of vines. The winery was built in 1935.

Grapes: Tempranillo from organic vineyards at 2,600 feet. Planted in 1984.

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 highaltitude cold nights maintain acid/freshness.

Viticulture: First certified organic bodega in the DO.

Winemaking: Spontaneous fermentation and aged for 10 months in used French and American oak. Racking by gravity for most of the winemaking process. Bottled unfined and unfiltered.