¿Por Qué No?
SELECTIONS

VINOS LÓPEZ *(IGP Valdejalón)*



Vinos López El Ventilador Blanco 2024

70% Garnacha Blanca/30% Macabeo

Aging: Stainless fermented and concrete aged
Vineyard: Certified Organic
Alcohol: 13% Alc by Vol
Production: 1,666 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. Vineyard manager and winemaker, Mario López, completely dispenses with herbicides and phytosanitary products. Their regenerative agriculture practices reflect the family's respect for the environment and create exceptional wines of place.

Grapes: 70% Garnacha Blanca/30% Macabeo. 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 20kg containers to avoid crushing the grapes. Destemmed and skin maceration of the grapes for 24 hours to achieve enhanced aromatic quality and structure. Spontaneous fermentation in stainless steel tanks and aged in concrete to respect the characteristic fruit aromas of the variety.