

Vega
ORGANIC
Vella

WHITE
BARREL
Fermented

Vega Vella Blanco Barrel Fermented



VINTAGE
2022

GRAPE VARIETY

Garnacha Blanca
Sauvignon Blanc

VOLUME OF ALCOHOL

13% vol.

AGING

New French oak barrels

PRODUCTION

4.000 bottles

Coupage of Sauvignon Blanc 50% and Garnacha Blanca 50%.

Own vineyards located in La Rioja Oriental with a north-south orientation

, in a fertile soil of silt and clay
Organic Farming for more than
three decades. Low-production land. Vineyards
treated with natural products. Harvest at night.

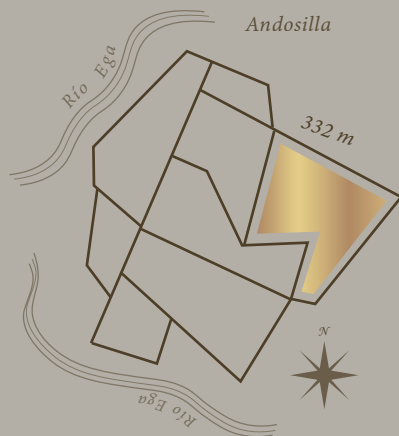
Extraction of the must after cold maceration together
with
the skins. Alcoholic fermentation in stainless steel tanks
at a temperature of 16°C to
safeguard the varietal aromas.

TASTING NOTES

Lemon yellow tones with
golden glints.

Aromas of tropical fruits, such
as pineapple and mango along
with
to herbaceous notes refreshed
by citrus aromas.
Herbaceous and citrus flavors
guided by a good
acidity along with white
flowers, tropical and stone
fruits

Pairs well with white meats,
fresh and semi-cured cheeses,
vegetables, oily dishes.



ALGUNOS DE NUESTROS PREMIOS

2023:
Ecovino. Gold. Vintage 2022

2022:
Ecovino. Gold. Vintage 2019

2019:
Mundus Vini. Gold. Vintage 2017



T. 941 742 249
www.bodegascornelio.com

