

Vega
ORGANIC
Vella
White

Vega Vella White



VINTAGE

2024

GRAPE VARIETY

Garnacha Blanca
Sauvignon Blanc
Tempranillo Blanco
Viura

VOLUME OF ALCOHOL

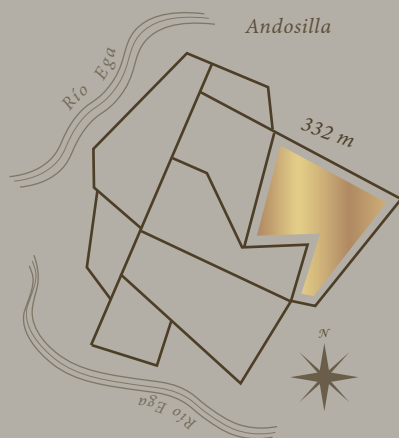
13,5% vol.

AGING

Stainless steel tanks

PRODUCTION

35.000 bottles



Our most refreshing flavor explosion.

White wine made from the careful selection of clusters of Garnacha Blanca and Sauvignon Blanc from our terroirs of silt and calcareous clay with north-south orientation, strictly following the practices of organic viticulture in the municipalities of Andosilla and San Adrián at more than 400 meters above sea level where the influence of the continental Mediterranean climate with low rainfall favors and facilitates the practice of organic cultivation and care of the vines.

The two varieties are vinified separately. Cold maceration of the must with the skins and subsequent alcoholic fermentation, long and slow, at low temperature in small steel tanks from the indigenous yeasts. No malolactic fermentation in tank. Lees work for 4 months. Final blending of the two varieties at 50%. Resting for a minimum of 2 months in the bottle to refine the wine before release.

TASTING NOTES

Clean and bright lemon yellow tones.
Tropical fruit aromas of mango, pineapple, kiwi, mixed citrus fruits such as lime and grapefruit.
Fresh and powerful entry on the palate, which enhances the citrus and mineral flavors.
Pleasant acidity provided by the Sauvignon Blanc, in addition to the creaminess provided by the Garnacha Blanca.
Pairs well with white fish, seafood, rice dishes, pasta.

SOME OF OUR AWARDS

- 2025:**
Ecovino. Grand Gold. Vintage 2024
- 2024:**
Ecovino. Grand Gold. Vintage 2023
- 2023:**
Ecovino. Gold. Vintage 2022
- 2022:**
Mundus Vini. Gold. Vintage 2021
- 2019:**
Ecovino. Grand Gold. Vintage 2018



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