

ORGANZA 2023

“It is the challenge of a great white Rioja, with marked minerality, freshness, delicacy, vitality and elegance, developed over the years years”

MARCOS EGUREN
WINEMAKER

- origin** Proprietary vineyards in San Vicente de la Sonsierra, La Rioja.
DO Calificada Rioja
- vineyard** Environmental integrated agriculture cultivation, applying viticulture respectful with the environment, following the biorhythms of the plant.
- yield** 31 HL/ Ha.
- harvest** Exhaustive hand harvested in boxes of perfectly healthy, ripe grapes. Further selection made in the winery using a sorting table.
Date of harvest: 22nd of September, 2023.
- varieties** Viura (45%), malvasía (30%) and garnacha blanca (25%).
- winemaking and aging** **MACERATION:** Cold soaked during 12 hours.
FERMENTATION: Fermented in new French oak barrels (Vosgues area). Toasting type Burgundy Medium Medium-High. Temperature controlled between 14 and 16° C. Fermented with autochthonous yeast selected from our own vineyards vineyards.
AGEING: 11 months total ageing, on its own lees, with batonnage twice per week during the first six month. Bottled on September 10, 2024.



96 points Guia Proensa

