

Vega
ORGANIC
Vella
Red Grenache

Vega Vella Red Grenache

VINTAGE
2021

GRAPE VARIETY
Red grenache

VOLUME OF ALCOHOL
14,5% vol.

AGING
14 months in French oak barrels

PRODUCTION
1.800 bottles

**Refreshing, very juicy,
typical of its varietal acidity.**

Wine made from the selection of Garnacha clusters from our only terroir of this variety composed of silt, marl, gypsum schist and boulders with north orientation where we strictly follow the practices of organic viticulture in the municipality of 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.

Prolonged alcoholic fermentation at low temperature in small steel tanks using the indigenous yeasts. Malolactic fermentation in tank and subsequent aging of 14 months in semi-new French oak barrels of the most prestigious tonnelleries. Final resting of at least 6 months in the bottle before being released to the market for refinement.

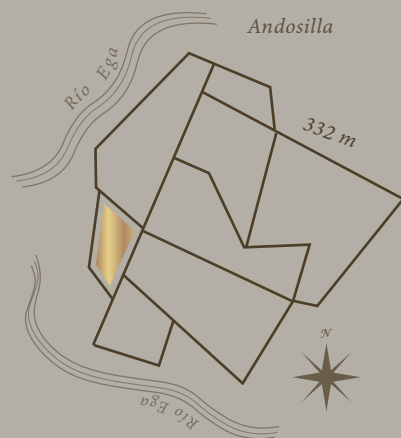
TASTING NOTES

Bright ruby pigeon blood ruby color of medium intensity.
Wonderful nose, typical of the varietal. Lots of juicy fresh red fruit such as raspberry, strawberry, cherry and red currant complemented by some black fruit
In the mouth, refreshing, very juicy, typical of its varietal acidity. The extraordinary fruit load of red berries returns with a very fluid and delicate passage. The tannins of its aging complement the silky volume in the mouth.

Do not compromise its finesse and delicacy, we suggest roasted peppers, escalivada, baked asparagus with its parmesan coating, peas with its poached egg.
Perfect with long pasta and its Sardinian or Genovese pesto.

2021:

Mundus Vini. Gold. Vintage 2018





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