

Vega
ORGANIC
Vella

WHITE
fermented in

Concrete Egg

Vega Vella White fermented in Concrete Egg



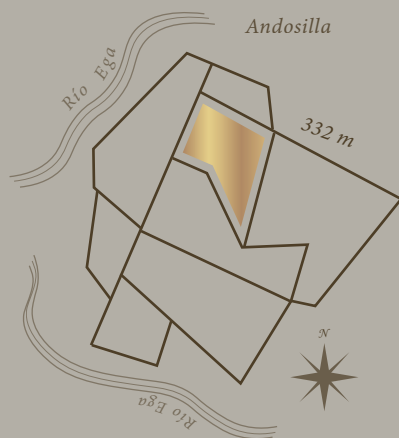
VINTAGE
2022

GRAPE VARIETY
Garnacha Blanca

VOLUME OF ALCOHOL
13% vol.

AGING
Concrete Egg

PRODUCTION
2.500 bottles



Own vineyards of Organic Agriculture.

Monovarietal of cold pedicular maceration, followed by a light pressing, thus obtaining the yolk must, which will be statically cold racked in a stainless steel tank, and then fermented in concrete eggs.

This process culminates with aging on its lees for 5 months. The constant movement in the Huevo de Hormigón gives this wine an exquisite smoothness.

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. .

TASTING NOTES

Pale yellow tones with slight greenish iridescence.
High aromatic intensity and great complexity on the nose. Aromatic balance with floral notes, white fruits of stone and pome.
On the palate very well balanced acidity and balanced with the sweetness of the tannin.
Pairs well with pâtés, all kinds of cheeses, nuts, as well as fish and seafood, ideal for appetizers.

SOME OF OUR AWARDS

2025:
Ecovino. Silver. Vintage 2023

2024:
Mundus Vini. Gold. Vintage 2021

2021:
Ecovino. Gold. Vintage 2020
Vino Varietal. Gold. Vintage 2020

2022:
Garnaches du Monde. Silver. Vintage 2020
Mundus Vini. Silver. Vintage 2020



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