terra vella petra

CRIANZA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Vega ORGANIC Vella

Terra Vella Petra Crianza

VINTAGE
2022

GRAOE VARIETY
Tempranillo and Graciano

VOLUME OF ALCOHOL
14,5% vol.

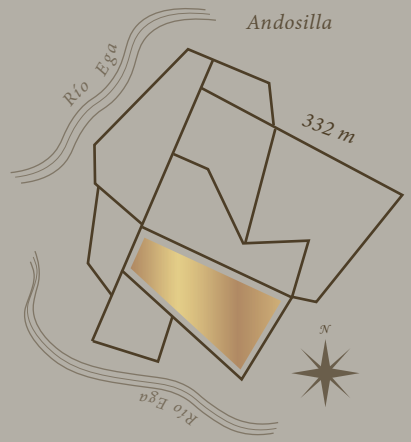
AGING
12 months in French oak barrels.

PRODUCTION
25.000 bottles

It always makes your bet better.

Wine made from the selection of Tempranillo and Graciano clusters from our youngest terroirs of silt and boulders following strictly organic viticulture practices in the municipalities of Andosilla and San Adrián at over 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 through a prolonged alcoholic fermentation at low temperature in small steel tanks using the indigenous yeasts, malolactic fermentation in tanks, careful aging for 12 months in French oak barrels of third and fourth use of the most prestigious tonnelleries and a minimum of 12 months in the bottle rack for its refinement before being released to the market.



TASTING NOTES

Intense cherry color with violet rim, high layer and good tear
On the nose notes of ripe red fruit of Tempranillo that intertwine with notes of black pepper, clove and licorice, as well as a characteristic smoky characteristic of the Graciano variety.
On the palate, the intensity is well tamed by the use of oak to tame the exuberance and personality of the Graciano.
Whatever you fancy in your favorite bar, pincho or ration, Terra Vella Petra always makes your bet better.

SOME OF OUR AWARDS

2025:
Ecovino. Silver. Vintage 2021

2024:
James Suckling. 90 points. Vintage 2021
Mundus Vini. Silver. Vintage 2021

2023:
Ecovino. Gold. Vintage 2020
Ecovino. Best Eco Design. Vintage 2020

2022:
Mundus Vini. Gold. Vintage 2017
Concurso Mundial de Bruselas. Gold. Vintage 2017

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T. 941 742 249
www.bodegascornelio.com