



# La Artesilla de Leza García Blanco Reserva Viñedo Singular 2020

## VINEYARD

Single Vineyard La Artesilla is 45 years old. Located at 600m above sea level in Sonsierra area.

#### **HARVEST**

First fortnight of October.

#### **2020 VINTAGE**

A harvest that, starting from an early explosive bud break, in which the fight against diseases and the effects of adverse weather phenomena were tackled with great professionalism, went from strength to strength and ended the cycle with a good phenolic maturation.

## WINEMAKING AND AGEING

Manual harvest selected in the vineyard in 20 kg boxes. Prefermentative maceration and fermentation at a temperature of 18°C for a period of 12 days in American and French oak barrels. Once fermentation is complete, the "battonage" technique is applied on the lees for 4 months on a weekly basis. The wine is racked and aged for a further 5 months until it reaches the optimum point for bottling in September 2021.

# **VARIETY**

100% Viura

# **ANALYTICS**

Alcohol: 14,45% VOL.Acidity: 5,4 g/l (tartaric)Residual sugar: 4 g/l

#### **PRODUCTION**

Limited edition of 2.688 bottles.

## **TASTING FEATURES**

- Colour: Straw yellow colour, clean and bright with Golden notes.
- Aroma: intense, with notes of ripe White fruit well integrated with notes of cream from the oak.
- **Palate:** On the palate the wine is round, with great structure and balance. Great persistence and long after tasting.





**BODEGAS Y VIÑEDOS** 



