

# VILLOTA SELECCIÓN

## WHITE 2019

VILLOTA  
LASERNA · LAGUARDIA · RIOJA ALAVESA



Free-run juice fermented on the lees in French oak barrels for six months. Great volume in the mouth. Linger, with pleasant acidity, coolness and flavour.

Total production of 4,422 0.75 litre bottles

**2019 VINTAGE.** The dry winter and a stormy end of spring gave way to an ideal summer with moderate heat and little rain. At the end of the ripening cycle, the conditions were exceptionally good. We had an early, comfortable harvest under dry sunny weather.

**DOCA CLASSIFICATION RIOJA.**  
Excellent.

**VARIETY.** 100% Viura grapes from the *Santa María* vineyard planted in 1975. Yield of 3,000 Kg/Ha. Environmentally-friendly cultivation in search of harmony.

**WINEMAKING.** On reaching the winery, the grapes go directly into the vertical press. We obtain 42% of free-run juice, which we cold-macerate in small tanks. Once fermentation begins, the wine is transferred into new French oak barrels. Six months aging in barrels on the lees. The wine is stirred periodically until, by tasting, we decide to rack it and separate it from the lees. Bottled in May 2020.

**TASTING NOTES.** Pale yellow colour. Elegant floral bouquet, wild white flowers with oak aromas very well blended into the fruit. Great volume in the mouth, lingering, with pleasant acidity and great coolness and flavour. It shows refinement and potential for aging and is an excellent reflection of the features of the terrain. Best consumed: 2023–2031.

**ALCOHOL.** 13.5% Vol.



### AWARDS

TIM ATKIN MW  
RIOJA REPORT 2020



ROBERT PARKER  
WINE ADVOCATE



HUDIN.COM  
(Julio 2021)



GUÍA WINE UP 2023

