

Villota

Selvanevada Blanco



Location: Laserna, a small village located on the Ebro River in the municipality of Laguardia, in the province of Álava. Rioja Alavesa sub-zone.

Vineyard: Finca San Rafael, owned and cultivated by the Villota family since the 1930's. The vineyard is distributed on three terraces that slope gently towards the Ebro River.

Viticulture: Traditional dry-farmed manual viticulture, without the use of systemic herbicides, fungicides, pesticides, or fertilizers. Vines cultivated primarily "en vaso" or goblet style head trained vines.

Winemaking: The grapes are fully destemmed following a rigorous sorting process. The grapes are pressed and after a brief cold settling in stainless steel the must is racked to French oak barrique, where the wine begins fermentation spontaneously. The wine does not go through malolactic fermentation.

Aging: The wine is aged for 6 months in barrique on its fine lees.

Grape varieties : Viura, Garnacha Blanca, Tempranillo Blanco, and Malvasía

Altitude : 340m-430m ASL

Vineyard age : Vines planted in 1930-1990

Soil : Primarily calcareous clay with low levels of organic material. The surface of the soil is littered with large pebbles and stones.

Press Notes

Jeb Dunnuck

2022

91 points

James Suckling

2022

92 points

AG Vinous

2022

90 points



Sustainable

