

Villota

Selvanevada Tinto



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: Rigorous double sorting at the winery (before and after destemming). The grapes ferment spontaneously in stainless steel tanks with temperature control and remontage. The Tempranillo and Graciano are co-vinified to favor co-pigmentation while the Garnacha and Mazuelo are vinified separately. Gentle press in a vertical basket press. MLF in stainless steel tanks.

Aging: The wine is aged for 6 months in French oak barrique (2nd and 3rd use) and a further four months in bottle before release.

Grape varieties : 86% Tempranillo, 6% Graciano, 4% Mazuelo, 2% Garnacha

Altitude : 340m-430m ASL

Soil : Primarily of calcareous iron-rich clay, with a high percentage of limestone, and with a deep reddish color. Thousands of years ago the site was covered by the river, and over the years it deposited canto rodado, or galets, across the whole vineyard. Today, certain parcels are completely covered by an impermeable surface of canto rodado, or rolled river stones.

Press Notes

Jeb Dunnuck

2022

91 points

James Suckling

2020

90 points



Sustainable

