

## Villota

### *Villota Blanco*

**Vinification:** The grapes are destemmed and sorted. Pressed and after a brief cold settling, the must ferments in stainless steel tank. No malolactic fermentation. The Viura is transferred to barrique and puncheon for aging.

**Aging:** Six months in 225L & 500L French oak barrique and puncheon (20% new) with weekly battonage.

**Grape varieties** 85% Viura, 11% Garnacha Blanca, 2% Tempranillo Blanco, 2% Malvasía

**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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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