Villota Selección **TINTO**

2017





Fruit always clean, noble, and juicy,

evoking finesse and elegance when swallowed. A red wine just ready to drink or be let to age This vintage produced 11.549 bot de 0,75 l and 200 magnum (1,5 l)

VINTAGE 2017. A cycle characterised by a perfect health condition. Despite the prolonged drought and the high temperatures throughout the year, the rains in the month of August allowed the recovery of the vineyard as well as a positive but slow phenolic ripening. Early harvest of selected grapes on 14th September 2017

QUALIFICATIONS of the vintage DOCA RIOJA. Very Good.

VARIETIES: Tempranillo (79%), graciano (19%), garnacha y mazuelo 2%). Respectful vine growing in pursuit of harmony.

WINEMAKING: Each variety ferments separately in small tanks. Aged in French oak barrels for 18 months. Racked six times. Bottled on 30th May 2019.

TASTING NOTES. A wellbalanced, elegant, and fine wine. Its aromatic complexity, structure and colour make it an interesting choice. Great potential for aging when kept in favourable conditions. Subtle, alluring and perfumed. It is a graceful red with feligree tannis.

2021-2030.

ALCOHOL. 13,5% Vol.



RECONOCIMIENTO A LA AÑADA 2016



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