

# VILLOTA SELECCIÓN

## BLANCO 2018

VILLOTA  
LASERNA · LAGUARDIA · RIOJA ALAVESA



Flower must fermented over lees in French oak barrels during 6 months.  
Round, persistent, with a wonderful acidity, freshness and taste.

3.548 bottles (0.75 l)

**2018 VINTAGE.** A complex vintage with a distinctly Atlantic influence. The slow end of the cycle called for intense monitoring until the grapes reached the optimal ripeness. Harvested in small boxes on 11 October.

**DOCA RIOJA RATING.** “Good”.

**VARIETIES.** 100% viura from Santa María plot, planted in 1975. A yield of 2.920 Kg/hectare. A respectful vine growing in pursuit of harmony.

**WINEMAKING.** Once in the winery, the grapes go directly to the vertical press. Through a gentle pressing we get 42% of flower must, which is macerated at cold temperature in small tanks. Once fermentation has started, the future wine is transferred to new French oak barrels.

Aged in barrels for 6 months on its lees.

The wine is stirred periodically until sample tasting makes us decide to rack it and separate it from lees.

Bottled in June 2019.

**TASTING NOTE.** Pale yellow. Elegant floral nose with a saline freshness. Oak fragrances, beautifully blended with the fruit notes. Voluptuous and persistent mouthfeel, pleasant acidity, and a great taste. It shows finesse and ageing potential, as well as a very good terroir expression.

Drinking window: 2022-2030.

**ALCOHOL.** 13,6% Vol.



ACCOLADES

TIM ATKIN MW  
RIOJA REPORT 2020



ROBERT PARKER  
WINE ADVOCATE



HUDIN.COM  
(Julio 2021)

