

VERONICA ORTEGA

COBRANA BIERZO

Castile and León , Spain



Millésime	2016
Appellation	Bierzo DO
Lieu, Lieux-Dits	Cobrana
Sols	Degraded slate Red clay
Altitude Des Vignes	750 meters above sea level
Orientation	South-East
Cépages	85% Mencia 15% Other local varieties (mostly Palomino and Doña Balnca)
Viticulture	Organic
Palissage	Bush vines
Vendanges	Hand harvested
Vinification	Made with 100% whole bunch in an open wooden tank of 3000L, the wine is made in a local winemaking style, mixing white and red grapes with a long maceration of only a part of the skins.
Levures	Indigenous
Élevage	800L clay amphoras and 228L barrels
Volume D'alcool	13% alc./vol
Acidité Totale	5.2 g/l
Color	Light ruby
Degustation	It is a wine with a very light but vibrant body, light in color, with a very intense nose, many red fruits such as strawberry and raspberry with balsamic and menthol background, fresh and drinkable with a pleasant balance in the mouth.
Temperature Of Service	16-18 °C