

# VERONICA ORTEGA

## COBRANA BIERZO

Castile and León , Spain



<b>Millésime</b>	2016
<b>Appellation</b>	Bierzo DO
<b>Lieu, Lieux-Dits</b>	Cobrana
<b>Sols</b>	Degraded slate Red clay
<b>Altitude Des Vignes</b>	750 meters above sea level
<b>Orientation</b>	South-East
<b>Cépages</b>	85% Mencia 15% Other local varieties (mostly Palomino and Doña Balnca)
<b>Viticulture</b>	Organic
<b>Palissage</b>	Bush vines
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	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.
<b>Levures</b>	Indigenous
<b>Élevage</b>	800L clay amphoras and 228L barrels
<b>Volume D'alcool</b>	13% alc./vol
<b>Acidité Totale</b>	5.2 g/l
<b>Color</b>	Light ruby
<b>Degustation</b>	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.
<b>Temperature Of Service</b>	16-18 °C