

VITICULTORES DE LAPUEBLA

Adventicia

TECH SHEET

COMMERCIAL DATA

Name

Adventicia

Winery

VITICULTORES DE LAPUEBLA, SL.

Production

300 bottles

Wine alcohol

14,5% vol.

Varietals

98% Garnacha blanca and 2% Calagraño

VINEYARD AND PRODUCTION

Overview

Vineyard located in Alesón, in the área “Alto de San Antón, at 700 meters above sea level.

Age

Vines planted in 1920

Soils

Argillo-ferrous soils.

Harvest

Manual harvest in 20 kilo boxes. It took place on September 20th.

Winemaking

Cryomaceration with dry ice for 24 hours, gentle manual pressing, fermentation in French oak barrels and 20 L demijohns, subsequent aging with its lees in a 225 L barrel.

Aging

Aged for 6 months in 225 liters French oak barrels and damaggianas; another 8 months in bottle before being in the market.

Bottling

June 2023.

TASTING NOTES

Visual phase

Straw yellow color with golden nuances, clean and bright.

Aromatic phase

Elegant and complex nose where aromas of tropical fruits and ripe white fruits stand out, highlighting passion fruit and peach, along with notes of toast and nutmeg from barrel aging.

Taste phase

It shows a silky and unctuous texture. The fruit flavors intertwine with the creaminess and complexity of the oak. The fresh acidity brings liveliness to the wine. With a long and persistent finish.

Serving Temperature

10-12°C



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Vinos elaborados con un AURA única