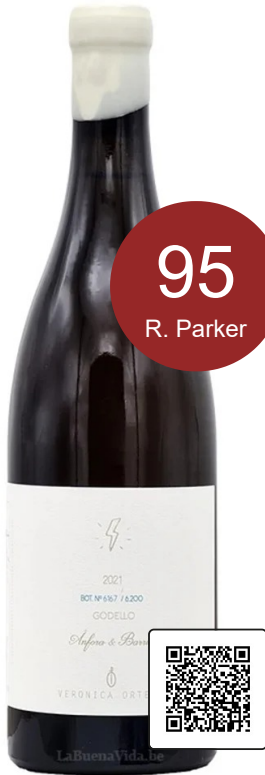


## Tormenta 2022 Verónica Ortega - 75 cl.

Tormenta is the successor to cult white wine "CAL". It is a vineyard of barely 0.8 ha of pure Godello. What is special is the terroir that consists mainly of chalk, very exceptional in Bierzo. This is therefore one of our most elegant and refined Godello. Top level.



### Vinification

Hand-picked. Organic viticulture with very low yields. Vinification in inox cuves followed by fermentation and élevage in both 800-litre amphora and French oak barrique en foudre of 225, 500 and 600 litres. Bottling after 13 months.



### Storage potential

Drink as from : 2024  
Best moment : 2026-2028  
Until : 2032



### To serve

In a large Burgundy glass at 14°.



### Trial analysis

Lovely bright colour. In the nose, a symphony of lime blossom, green tea and citrus notes. Without doubt our most vertical Godello with brilliantly refined acidity. Lots of length and character. Without doubt brilliant in ageing.

### Description domain

Verónica Ortega was raised in Cádiz, Andalusia. After finishing her studies, she traveled all around the world and made wine for some of the greatest names on the wine planet. She is a proud pupil of Raúl Pérez, who passed to her his love of the Mencía grape. Since 2012, she has been running her own, very small estate, also in Valtuille de Abajo.



### Wine style:

Atlantic, fresh gourmet wine



### Assembly

Godello (100%)



### Region:

Castilla y León



### Appellation:

D.O. Bierzo



### Wine estate:

Verónica Ortega



Biological