

ROC 2020 Verónica Ortega - 75 cl.



The cuvée was the first to be produced by Verónica in El Bierzo, in 2010. It comes from two parcels (El Couso and La Rata) located in Valtuille de Abajo, on poor sandy soils with quartz debris. The vines are 80 years old. This blend made from the best terroirs of Valtuille can bear the "vino de Pueblo" mention. This has not a big extract, but it is typical of the Mencía grape.



Vinification

Whole-bunch vinification, no de-stemming. Spontaneous fermentation in an open 5000-litre vat. Very little pignage, so that fermentation and extraction are very soft. Maceration lasts for 3 weeks. The wines are aged in 800-litre dolia (jars) and 228-litre barrels (2 and 3 year old barrels).



Storage potential

Drink as from : 2024
Best moment : 2029-2031
Until : 2036



To serve

At cellar temperature, in a large Burgundy wine glass. Best decant before serving.



Trial analysis

Nice, light, transparent red colour. Expressive on the nose - a complex array of silky fruit. This Mencía is quite velvety in comparison with other producers. And very elegant. Well balanced on the palate, with a nice acidity. A perfect expression of the sandy soils of Valtuille.



Wine style:

Atlantic, powerful and mineral



Assembly

Mencia (85%), Doña Blanca (8%), Palomino (7%)



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

Verónica Ortega



Biodynamic

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.