

Quite 2022 Verónica Ortega - 75 cl.

The name Quite (little hand, in the parlance of the bull-fighters) brings us back to the Andalusian roots of Veronica, whose father was a torero. This is Veronica's most approachable Mencia, juicy and fruity, but still very personal.



Vinification

Traditional vinification. The grapes are bought from friendly winegrowers. The grapes are totally de-stemmed; After a short maceration and fermentation in stainless steel tanks, 80% of the wine is aged for 8 months in large vats (2,500, 3,500 and 5,500-litre French oak foudres), 20% in 800-litre dolia jars and 228-litre used oak barrels.



Storage potential

Drink as from : 2024
At its peak : 2025-2027
Until : 2029



To serve

Can be served slightly cooler, after decanting.



Trial analysis

Dark but shimmering red colour. Very fruit forward on the nose (red and black berries), but with enough tension. Juicy but well-structured on the palate, and no hint of the ageing process. Very nice expression of the Mencia grape indeed!

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 Mencia grape. Since 2012, she has been running her own, very small estate, also in Valtuille de Abajo.



Wine style:

Atlantic, fruity and simple



Assembly

Mencia (100%)



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

Verónica Ortega



Biological