



WINE SYSTEM  
TRUST YOUR SENSES

## WINE PASSPORT

**La Bodegaza**

**Winery: Vinos López**



### DETAILS

|                    |   |
|--------------------|---|
| Type of wine:      | <b>red wine</b>   |
| Vintage:           | <b>2020</b>   |
| Country - region:  | <b>Spanien - Aragón</b>   |
| Variety of vine:   | <b>Garnacha</b>   |
| Taste:             | <b>dry</b>  |
| Bottle volume:     | <b>0.75 l</b>   |
| Quality:           | <b>IGP Valdejalón IGP</b>   |
| Quality (EU):      | <b>Indicación Geográfica Protegida (VdIT = Vino de la Tierra)</b> |
| Alcohol in vol. %: | <b>13,50 vol. %</b>   |
| Residual sugar:    | <b>1,20 g/l</b>   |
| Acid:              | <b>5,72 g/l</b>   |
| Aged in:           | <b>Wooden barrel/Barrique</b>                                     |
| Allergenes:        | <b>contains sulfites</b>  |
| Drink at:          | <b>16 °C</b>  |
| Lagerfähig bis:    | <b>now and within the next 4-5 years</b>                          |

### Awards

**Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn**

### Weinbeschreibung

Wine elaborated with old garnacha vines from the forgotten area of Valdejalón. Harvest by hand and grapes taken to cool down for 48 hours. Then they undergo a cold prefermentative maceration of 5 days prior to a fermentation with autochthonous yeasts. After 30 days the wine is racked and malolactic fermentation takes place with autochthonous bacteria. Ageing of 8-10 months in 650 French oak barrels

### Food recommendation

Pasta, cheese and all types of red and white meats. Food friendly wine. It enhances aromas and flavours

### Vinification

Grapes are cooled down for 48 hours prior to destemming and slightly crushing them. Then they macerate at 10°C for 5 days. Then fermentation begins with autochthonous yeasts at 25°C for 30 days. Malolactic fermentation also done with autoc ...