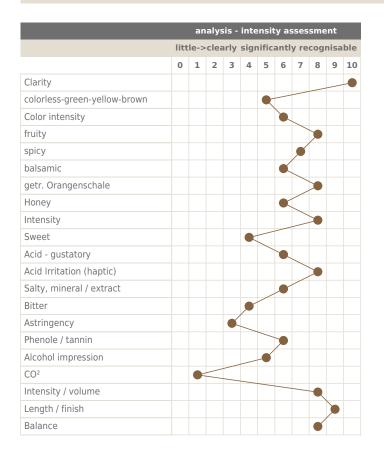
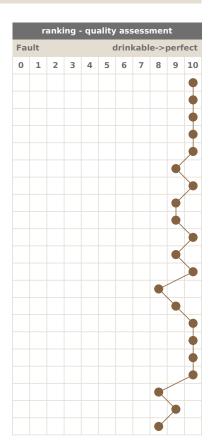


# **ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn**

#### La Bodegaza Winery: Vinos López rated 14.10.2023

| Total points                    | 94  | AWARD: GOLD |
|---------------------------------|---|-------------|
| Category                        | white wine                                      |             |
| Vintage                         | 2020  |             |
| Primary grape / grape varieties | Garnacha Blanca                                 |             |
| Quality                         | IGP / PGI - Protected Georgraphical Indications | 5           |
| Country - region                | Spanien - Aragón                                |             |
| Alcohol in vol.%                | 13,50   |             |
| Residual sugar in g/l           | 0,90  |             |
| Acid in g/l                     | 5,95  |             |
| Sulphur free/total in mg/l      | 22,00   |             |
| Aged in                         | Steel Barrel/Barrique                           |             |







Summary stylistics reductive - - - oxidative 0 1 2 3 4 5 6 7 8 9 10 modern - - - traditionel little - - - much

|  | 0                 | 1 | 2 | 3 | 4          | 5 | 6 | 7           | 8 | 9 | 10 |  |  |
|--|-------------------|---|---|---|------------|---|---|-------------|---|---|----|--|--|
|  |                   |   |   |   |            |   |   |             |   |   |    |  |  |
|  | exaltation        |   |   |   |            |   |   |             |   |   |    |  |  |
|  | 0                 | 1 | 2 | 3 | 4          | 5 | 6 | 7           | 8 | 9 | 10 |  |  |
|  |                   |   |   |   |            |   |   |             |   |   |    |  |  |
|  | Potential<br>2026 |   |   |   | Status-quo |   |   | best-before |   |   |    |  |  |
|  |                   |   |   |   | 2025       |   |   | 2023        |   |   |    |  |  |



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

### La Bodegaza Winery: Vinos López rated 14.10.2023

#### Description

Wine elaborated with old vines from the forgotten area of Valdejalón, using only own vineyards. In this case, it is a 100% white garnacha with 24 hours maceration at 10ºC, prior to fermentation with autochtonous yeasts at 18-20ºC. Ageing of 6 months in French barrels of 650 litres of 2nd use

Food-Pairing

Sea food, fish, rice, pasta. Wine good acidity that helps cleaning the mouth