



# VÍCTOR AUSEJO "VA" FERMENTADO EN BARRICA

2022



**VINEYARD:** 2-hectare 'El Peinao' plot planted with Garnacha Blanca in Clavijo at an altitude of 546 meters above sea level. Loam textured soil with silty clay composition, rich in coarse silt, and to a lesser extent alluvial.

East-West orientation, slight slope of the land, good aeration and sun exposure of the bunches.

Sustainable, minimally invasive viticulture work. Organic fertilizer, no herbicides or systemic products are used. Minimum tillage of the soil.

**GRAPE:** 100% Garnacha Blanca.

**WINEMAKING:** Manual harvest in 15 kgs. boxes during the first days of October. Manual selection of the bunches in the winery. Gentle pressing followed by static racking and fermentation and ageing in 500-litre Hungarian oak barrels on its lees for 10 months with weekly battonage.

1.330 numbered bottles.  
13,5% vol.

PH: 3.2 - Acidity: 6.83 g/l - Reducing sugar: 1.2 g/l