

VÍCTOR AUSEJO "VA" FERMENTADO EN BARRICA

2024



VINEYARD: plot planted in 2016 in Clavijo, Rioja Oriental, at 546 metres above sea level. Homogeneous, deep soil with a loam texture tending towards silty clay loam, rich in silt and with a moderate presence of carbonates / limestone.

East-West orientation, with a gentle slope, good aeration and good sun exposure of the bunches.

Sustainable, minimally invasive viticulture practices. Organic fertilisation, no herbicides and minimal soil tillage.

GRAPE: 100% Garnacha Blanca.

WINEMAKING: manual harvest in 15 kgs. boxes on September 21st and 22nd, followed by manual bunch selection at the winery. Gentle pressing and static settling prior to fermentation and ageing on its lees in 500-litre French oak barrels.

2.804 numbered bottles.
13,5% vol.

PH: 3.17 - Acidity: 6.6 g/l
Reducing sugar: 2.2 g/l