

LA VELLA 2022

Recommended Glass

Old World Pinot Noir

Awards

93. Fintan Kerr. Decanter 2024. La Vella 2022 |
93. Tim Atkin. La Vella 2019 | 9.86. La Guia de
Vins de Catalunya, 2024. La Vella 2022 – Best White
Cariñena Award | 16. Jancis Robinson. La Vella 2019

Analysis

Alcohol: 12,5% vol.
Total Acidity: 4,01 g/l
Volatile Acidity: 0,37 g/l
pH: 3,12
Free SO₂: 20 mg/l
Total SO₂: 48 mg/l
Sugar: 0,4 g/l

Packaging

Bottle: Burgundy Isis 75 cl
Closure: natural cork 49x24 mm
Capsule: 100% tin

Box

Cardboard, 6 bottles 75 cl
(305x280x185 mm / 8,50 kg)

Europalet

84 c./p. 6 a. 80x120x180 cm / 830 kg



espelt
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Viticulture

The La Vella vineyard was initially planted in 1919 by the ancestors of the current owner, Àngel Poch. It is a single vineyard site located in Rabós de Empordà. The vines are grown in cup formation using organic viticulture and vegetative cover growth methods. The vineyard is meticulously mapped vine-by-vine, with up to 18 varieties, one of the most significant being the White Carignan. Before the harvest, the White Carignan vines are identified and harvested individually using 15-kg boxes.

Varieties

100% White carignan

2022 Vintage

This year's extreme drought has left its mark on this vintage. There were only 349 litres of rain, but fortunately, there was abundant rainfall just before the budburst stage, leaving the soil at field capacity and permitting the vines to bud. The drought allowed for excellent control of vegetative growth. The summer was scorching, resulting in the harvest dates falling one week earlier than usual. Nevertheless, we are pleased with the plant quality as they adapted well to the drought, and the wines have an excellent balance.

Winemaking

A six-hour maceration with the grape skins is carried out, followed by static racking without mechanical intervention. After the alcoholic fermentation and must clarification, the wine is transferred to a 700-litre concrete egg to age on lees for eight months. Finally, the wine is bottled and spends a year aging in the bottle before it is sold.

Type of Wine

A monovarietal white wine made from old White Carignan vines, harvested by hand and hand-selected at the vineyard.

Tasting Note

This wine is golden in colour with greenish tones. It has a striking aroma of spicy citrus fruits and Mediterranean undergrowth. The wine is oily, deep, and potent, tasting on the palate with a creamy texture and excellent acidity, evoking vines grown in tough and poor soils.

At the Table

This white wine pairs well with robust fish dishes such as classic Spanish *caldereta* stew, scorpion fish *suquet*, soupy lobster and sea urchin rice. It also complements old, traditional, slow-cooked recipes very well.