

LA BADI



Vintage: 2018

Type: White, no aging.

Production: 600 bottles, 750 ml.

Grape variety: 100% Garnacha Gris.

Vineyards: Located in the villages of Mucientes and Cigales (Valladolid), alluvial soils.

Winemaking: Grapes harvested by hand during the last week of September, crushed and destemmed, 3 days maceration on the skins. Fermentation was in stainless steel tanks with the autochthonous yeast specifically present in the different vineyards that year. No corrections or additions, and the must was inerted in order to prevent oxidation. There was no malolactic fermentation and we made use of the cold Castillian winter to clarify and stabilize the wine naturally.

Nevertheless, it is NORMAL and possible for precipitates to appear in the bottle during the lifetime of the wine, given the natural style of winemaking used in the processing.

Aging: None.

Date of bottling: April 2019.

Presentation: Burgundy bottle, 750 ml, cardboard boxes of 6 bottles.

Storage: Constant temperature between 14°C and 18°C protected from light and humidity.

Evolution: Ideal for consumption this year and next.

Serve at: 8°C/10°C.