



## Ojuel Fuente León

**Producer:** Bodegas Oxuel

**Region:** DOC La Rioja

**Grape variety:** Garnacha blanca

**Vintage:** 2020

**ABV:** 13%

**Vineyard:** Ferrous red clay soil.

**Aging:** Vat foot 4 days before harvest, destemmed with light pressing in a vertical screw press. Alcoholic fermentation in stainless steel tank in 12 days without temperature control (ambient winery temperature). Weekly stirring of lees for 4 months and without malolactic fermentation.

**Elaboration:** Prune according to the lunar calendar, looking for the waning moon. Tilled in February. Foliar treatment in mid-April based on nettle preparation during sprouting, always on a leaf day with a rising full moon for greater treatment effectiveness. Foliar application in May and June based on yarrow, lavender and valerian combined with natural wettable sulfur to prevent fungi and mites. Green pruning at the end of May to balance the plants and promote balanced fruit set. After flowering, sulfated with sulfur in ground rock. August leafing out of leaves to promote aeration.

**Tasting note:** Straw yellow color. Aromas of white, tropical fruits, honey, wax and a notable mineral background. Very fresh, balanced palate, with body and structure. Intense aromatic finish.

**Other:** 542 bottles produced.