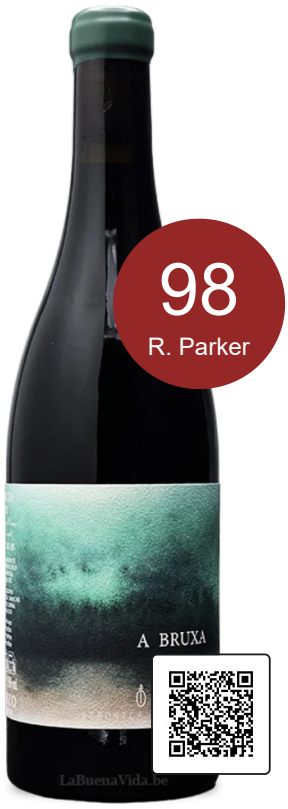
La Buena Vida
The Reference for wines from Spain

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A Bruxa 2023
Verónica Ortega - 75 cl.



A Bruxa is Verónica Ortega's newest red vino de paraje, vinified separately for the first time in 2023. The wine comes from a very old 0.46-hectare plot in Cobrana, located at 750 metres altitude. It is a field blend based mainly on Mencía, complemented by Alicante, Palomino, Doña Blanca and Godello. The vineyard lies on highly weathered slate, above a sandier subsoil of clay and limestone. This gives the wine a very different profile from the more classic Mencías of Bierzo: finer, more floral and with plenty of tension.

Vinification
The red and white grapes are fermented together. Around 75% is vinified as whole bunches in a large 1,000-litre wooden vat. The maceration is gentle and lasts just over five weeks. The wine is then aged for 17 months in 300-litre French oak barrels and 700-litre amphorae. Alcohol: 13.5%.

Storage potential
Drink as from : 2026
Best moment : 2028-2031
Until : 2036

To serve
At cellar temperature, in a large glass.

Trial analysis
Light and bright in colour. The nose shows red fruit, floral notes and fine spice, with a clear mineral backbone. On the palate, the wine is juicy and precise, with fine tannins, plenty of freshness and a slender structure. It opens up beautifully in the glass, gradually gaining depth and complexity. Long, fresh finish.

Wine style:
Atlantic, elegant and mineral

Assembly
Mencia (80%), Doña Blanca (10%), Godello (10%)

Region:
Castilla y León

Appellation:
D.O. Bierzo

Wine estate:
Verónica Ortega

Biodynamic

Description domain

Verónica Ortega was raised in Cádiz, Andalusia. After finishing her studies, se traveled all around the world and made wine for some of the greatest names on the wine planet. She is a proud pupil of Raúl Pérez, who passed to her his love of the Mencía grape. Since 2012, she has been running her own, very small estate, also in Valtuille de Abajo.