La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

Cobrana 2022
Verónica Ortega - 75 cl.



The Cobrana cuvée does not come from Valtuille, like the other wines of the estate, but from multiple parcels around the village of Cobrana, at some 700 metres above sea level. It is a field blend, with some 25% of white grapes - red and white grapes are pressed together. The soils are not sandy like in Valtuille, but made of slate and clay. Whereas the Valtuille wines show a distinctive Rhône-profile, the Cobrana is more similar to a Burgundy wine.

Vinification
The harvest is done 2 weeks later than at Valtuille. Like the other grapes at the estate, these are not de-stemmed and are thus fermented in whole bunches. This gives the wine structure and allows it to reveal its freshness and tension. Follows a long maceration with a soft extraction in a 3000-litre vat. Then the wine is aged for some 12 months in jars and 228-litre barrels (2nd and 3rd year).

Storage potential
Drink as from : 2025
Best moment : 2027-2030
Until : 2035

To serve
At cellar temperature, in a large glass.

Trial analysis
Very light colour, like a clarete. Typical aromas of berries (raspberry), a nice mineral touch brought by the slate soils. Fresh and wide on the palate, with a lot of acidity and tension. Long and mineral finish.

Wine style:
Atlantic, elegant and mineral

Assembly
Mencia (79%), Godello (9%), Doña Blanca (7%), Palomino (5%)

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.