

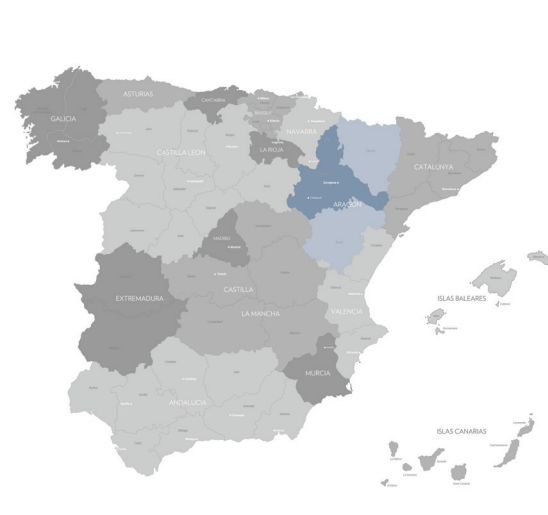


# VALKYRIE

## SELECTIONS



## BOTIJO ROJO



## GARNACHA BLANCA 2022

**BOTIJO ROJO** || El Botijo is a limited production red wine, straight from a garage in Valdejalón (North East Spain) where Fernando Mora (MW) and Mario Lopez make wines with the absolute minimum of fuss. The Las Cellas vineyard is owned by Mario's family, and was sold to the local cooperative for 40 years until Mario and Fernando decided to start tinkering in their garage. It's named after the ancient clay drinking water container – still used today – to cool water in Spain's hot, dry climate.

**VALDEJALÓN** || Vino de la Tierra Valdejalón is located in Aragon, west of the city of Zaragoza. The area has long been associated with quality wine, and it's believed that viticulture here pre-dates Roman settlement. It shares the minerality of Calatayud with the fruitiness of Campo de Borja - both areas sharing borders with Valdejalón. Ninety-seven per cent of the region is planted to Garnacha, many of which are 50-90 year old vines. Currently, there are only two cooperatives and the tiny Garage Wine project.



## GARNACHA BLANCA 2022 |

**BLEND** | 100% Garnacha Blanca

**VINEYARDS** | Handpicked grapes from a dry farmed, certified organic vineyard with 25 year old vines belonging to Mario's family. The soils are clay and sandstone with some pebbles at 450 meters elevation.

**WINEMAKING** | Wild yeast primary fermentation in stainless steel with elevage in concrete on the lees with batonnage for three months.

**TASTING NOTES** | Garnacha Blanca can tend toward the heavy, oxidative side but with meticulous care in the vineyards (organic, dry farmed), harvesting early and a non-interventional approach in the winery, the Botijo Blanco coaxes out the vibrant citrus side of the varietal. A fresh, elegant surprise for sure and one that will stump even the best blind tasters.

**PRESS** | 91+ WA

“Varietal, waxy, fresh and balsamic, with a note reminiscent of bay leaf, amazing acidity and moderate alcohol and ripeness. It has a bitter and salty twist in the finish, the tastiness of limestone.”