

Vera Vides Blanco, Magna Vides Ribera del Duero, Spain



Product code	MVo2ZZWC
Grapes	Albillo
Country	Spain
ABV%	12%
Case Size	6
Closure Style	Cork
Producer	
Vintage	2020



Organic



Biodynamic



Bio-Organic Conversion



Vegan



Vegetarian



Producer

Magna Vides was born on the basis of its meaning, to do what you love with the ones you love. Returning to their roots, Pablo and Andrea have built on family holdings, expanding, collecting special plots and in 2005 Magna Vides was started. This project built on strong foundations of old vines and a respect for the balance of the vineyard yields wines, which are, in the words of Andrea 'expressions of nature'. Using planting material from their own old vines, the focus is on preserving what was there before. The wines are blended from the field selections, picked earlier than neighbours, giving a lift mid palate and more precise fruit definition. They give an expression not just of the varieties but also site. '. We think they are complex and delightful, a triumph of the new generation building on work of the last.

Tasting Notes

Golden yellow color. Subtle on the nose, with citrus and almond blossom aromas. Intense, saline, shocking mouth. Very long and fast finish. Really original.

Viticulture

The Albillo variety of centuries-old vineyard is practically extinct in Ribera del Duero. In the old vineyards you can find loose plants mixed with Tempranillo and other varieties. All our vineyards are worked in an ecological and biodynamic way.

Winemaking

We locate each Albillo strain of each vineyard and harvest it soon, before it matures too much and that beautiful acidity falls. We press the grapes after leaving it cool for one night to get a must as cold as possible. Smudge naturally (without clarifiers) for 24 hours. We leave to ferment without manipulating the temperature for a month or more, until it is



finished. We remove the fattest and dirtiest fermentation lees by rubbing and cleaning the same barrels where it will then take about 12-13 months, until the wort of the next vintage arrives.

Awards

