

## Veronica Ortega, Bierzo Godello Tormenta (2021)

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Producer	Veronica Ortega
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Godello
Region	Castilla y León, Spain
Appellation	Bierzo
Vintage	2021
Alcohol by volume	12.0%

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### Sizes

**750 mL × 12 — SDIV-0072-21**



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### Distributor's notes

It is the first vintage of this wine from a vineyard of 0.8 hectares (SW orientation) of small grain Godello with a calcareous clay soil, which is clearly the differentiating element of this wine, giving it the character of calcareous soils, resulting in a Godello of a very sharp and mineral profile.

Located in San Juan de la Mata, in the north of the Bierzo region, this 25-year-old vineyard is planted at an altitude of 650m and facing S-W. It is the old Godello clone, the smallest of the variety, with little plant vigor and smaller grape berries, which gives us greater concentration and depth.

Grapes are destemmed, light skin maceration overnight and gentle racking. Spontaneous fermentation and aging for 13 months in 600, 500 and 225L barrels and 800L amphora. Bottled with ~20ppm of SO2 and about 12.5% ABV.

It is a serious, elegant and well-balanced Godello, which combines subtle notes of green tea, chamomile flower, linden flower and a background of citrus fruit, with a very fresh and vertical mouthfeel, marked minerality and precise salinity that enhances the vibrant energy of this wine on the palate.

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### About the producer

Born and raised in Cadiz, Veronica Ortega came of age surrounded by the pungent aromas of flor, evaporating sherry and the ocean. Her first foray into winemaking happened in the Priorat where she worked with both Alvaro Palacios and Daphne Glorian. After this initiation she set out on learning more at Burn Cottage in Central Otago, Niepoort in the Douro, Comte Armand and DRC in Burgundy and Domaine Combier in Crozes-Hermitage. Upon her return to Spain she worked several years along side Raul Perez in Bierzo.

In Bierzo she found a variety, Mencía, that bears many similarities to both Pinot and Syrah - refreshing acidity, bright fruit flavors and a affinity for expressing terroir. Bierzo has a unique climate that straddles the divide between cool maritime Galicia and the torrid central plateau of Spain and two distinctive soils types: granitic sand and calcareous clay. In the right hands, these are the necessary elements to make wines of balance and complexity. While working with Raul, Veronica decided to settle in Bierzo and launched her own project in 2010 before moving into her own cellar in 2014.

Veronica organically farms several small plots, totaling about 5 ha, of 80 year-old Mencía near the village of Valtuille de Abajo. As was the fashion at the time they were planted, these plots are not entirely Mencía, and on close inspection one can find small percentage of other indigenous varieties planted along side the Mencía - both red and white. Instead of letting these grapes go to waste they get co-fermented with the Mencía. In any given vintage there can be an inclusion of 8% of white varieties (Palomino Fino, Godello and Valenciana) and 5% red (Garnacha, Tintorera and Merenzao.) The limestone soil has a high proportion of sand which give her wines aromatic complexity

and lively mineral acidity.

Veronica works these vineyards manually including harvesting. When the bunches arrive at the cellar she destems only a portion of the fruit depending on vintage so that most fermentations include 30-50% whole clusters. Spontaneous fermentations take place in large oak vats with occasional and gentle pigeage. After a 25 day maceration the wine is pressed and malo occurs in second and third-fill 228L French oak barrels. Veronica Ortega makes two wines from her 80-year old vines, Quite which expresses a more floral and delicate side of Mencia and Roc which is more stern, structured and age-worthy. Quite spends 4 months in second and third-fill French oak while Roc spends a little over 6 months.

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