

VILLOTA
LASERNA — LAGUARDIA
RIOJA ALAVESA

Selected plots and vines

With Selección, we began the Villota adventure. They represent our history and our obsession with detail, identity, and elegance.

VILLOTA

Blanco Selección

The white varieties speak for themselves, in an honest reflection of the different environments that coexist on our large vineyard estate. They all add up to an idea of timeless and pleasant harmony.

VARIETIES

100% Viura from the Santa María plot, planted in 1975. Respectful viticulture in search of harmony.

WINEMAKING

After vertical pressing of the grapes, we obtain 42% *mosto flor* (flower must), which undergoes cold maceration in small tanks. Once fermentation begins, it is transferred to new French oak barrels. It ages for six months in barrels on its lees, with regular lees stirring.

TASTING NOTES

Pale yellow in colour. Elegant floral nose with oak aromas beautifully integrated with the fruit. Full-bodied and persistent on the palate, with pleasant acidity, freshness, and great flavor. It displays finesse and aging potential and reflects the terroir well.

