



Vera Vides

Village wine from La Aguilera. Made with care, blending varieties such as Tempranillo, Garnacha, Bobal, and Albillo to create fresh, clean, and highly drinkable wines, sourced from sustainable viticulture.

Tasting note

“Andrea Sanz describes this blend of 75% Tinto Fino, 10% Bobal, 10% Albillo Mayor and 5% Garnacha as “our cosechero style red”, alluding to the fresh style of the wine and the inclusion of 20% stems. Sappy, floral and engaging, it’s the kind of thing you want to drink lightly chilled, showing pomegranate and wild strawberry flavours, tangy acidity and refreshingly low alcohol.” Tim Atkin MW (2023 vintage).

- ★ 92 Points – Tim Atkin MW (2023)
- ★ 92 Points – Tim Atkin MW (2021)
- ★ 92 Points – Tim Atkin MW (2019)
- ★ 2024 vintage pending rating

ANOTHER RIBERA IS POSSIBLE

Vintage	2024
Variety/ies used (with %)	85% tempranillo, 5% bobal, 5% albillo mayor, 5% garnacha
Aging and type of barrel	8 months in stainless steel tanks
Name and location of vineyard/plots	Various plots in La Aguilera
Vineyard age	Tempranillo: 25 years; Other varieties: 80 years.
Vineyard altitude	850 meters
Soil type	Primary soils: Conglomerates; Secondary soils: Loamy (Blend from La Aguilera)
Vine type	Bush vines in dry farming
Approximate harvest date	September 9
Producer or winemaker name	Winemaker: Andrea Sanz Viticulturist: Pablo Arranz
First vintage of this wine	2011
Wine production details	20% stems, low-temperature fermentation, gentle maceration