



Rebel.lia

D.O. Utiel - Requena

Rebel.lia rebels against the rules, but without breaking them, and is free to express itself as it has behaved that year, always faithful to its philosophy of expressing the vintage.



REBEL.LIA WHITE

VINEYARDS

The grapes used for Rebel.lia are sourced exclusively from different plots of our Finca Alfaro that complement an organoleptic harmony each vintage. Our organic viticultural practices encourage biodiversity and the sustainability of these vineyards.

PRODUCTION

The grape varieties are vinified separately and depending on the grape ripeness for the wine style chosen; the grapes arrive at the winery for destemming and then directly to pneumatic pressing to obtain the virgin must which is then clarified by chilling. Fermentation takes approx. 25 days at a temp. of 14-16C in temperature controlled stainless steel vats, leaving the wine in contact with the lees for some days before subsequent clarification, filtering and bottling.

TASTING NOTES

Colour: Clear, brilliant pale lemon colour.

Nose: Good intensity of citrus and tropical fruit - lime, mango and peach.

Palate: Dry, rich and lively with flavours of lime zest over velvet skinned fruit. A very versatile wine with clean, racy acidity, balanced with moderate alcohol and good length of finish.

VARIETY

50% Chardonnay / 50% Sauvignon Blanc

ANALYTICS

Alc. vol: 12.5 - 13.5%

Acidity total: 5.5 - 6.5 gr/l

Sulfuroso total: 60 - 90 gr/l

SERVICE & PAIRING

Temperature: 8º- 10º.

Pairing: appetizers, salads, smoked foods, fish and shellfish, pasta, noodles and seafood risotto/rice dishes, Asian dishes and delicate cheeses.

DRINK WINDOW

Now or hold up to 2 years after harvest.

AWARDS & DISTINCTIONS

Bioweinpreis / International Organic Wine Contest 2017 - Silver medal
Silver medal International Wine Guide
Catavinum 2014



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