Viñedos y Bodegas Sierra Cantabria Sierra Cantabria Organza 2023



94pts

"The 2023 Organza blends 45% Viura, 30% Malvasia, and 25% Garnacha Blanca from many sites in San Vicente de la Sonsierra. Since 2021, the varieties have been fermented separately and given a long maceration before fermenting in new French oak barrels, aged on the lees for 11 months. A gravelly texture underlies a white Rioja of tremendous purity and minerality, marked by its enduring freshness even in this, a ripe vintage. Medium-bodied, it's lovely in delicate green apple, white flower, and violet. Age 10-15 years."

Virginie Boone, July 30th 2025





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