

# CÉSAR MÁRQUEZ – EL LLANO

Castilla y León



**APPELLATION:** Bierzo

**BLEND:** 85% Mencia, 12% Alicante Bouschet, 3% other varietals

**WINEMAKER:** César Márquez

**VINEYARD:** \_\_\_\_\_

Grapes come from a high vineyard exposed to winds and sunshine – grapes can be mature a week before his other plots. The 0.2 hectares of 100 year old, head-pruned vines grow on sandy clay soils. The climate here is continental with a slight Atlantic influence.

**VITICULTURE:** \_\_\_\_\_

Viticulture is non-certified organic, the soil is ploughed. Harvest is by hand, earlier than his other plots to preserve freshness in the grapes.

**WINEMAKING:** \_\_\_\_\_

Grapes are 40% whole cluster and are gently foot crushed. Fermentation with wild yeasts takes place in two open topped 225 litre barrels. The juice macerates for 15 days, the cap is gently submerged by hand twice daily without breaking it up. The wine is then pressed off and left to settle for a week before draining to 225 litre oak barriques (3<sup>rd</sup> usage) where it is left to mature for 12 months. The wine is bottled unfiltered and unfiltered.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

More fruit is evident than in the other single plot wines, slight toastiness.