

# CÉSAR MÁRQUEZ – EL RAPOLAO

Castilla y León



**APPELLATION:** Bierzo

**BLEND:** 85% Mencia, 10% Alicante Bouschet, 5% other varietals

**WINEMAKER:** César Márquez

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

Grapes come from a 0.2 hectare plot in one of the coolest areas of the village. Located at the top of a west facing slope next to a pine forest, it's the last vineyard the sun reaches in the mornings. Soils are clay with a high content of organic matter. Vines are over 100 years old bush vines, the varietals are co-planted together. The climate here is continental with a slight Atlantic influence.

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

Viticulture is non-certified organic. Harvest is by hand.

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

Grapes are not destemmed and are gently foot crushed. Fermentation with wild yeasts takes place in four open topped 225 litre barrels. The juice macerates for 27 days, the cap is gently submerged twice daily without breaking it up. The wine is then drained to 500 litre old oak barrels and left to mature for 12 months.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



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

Very aromatic and subtle, a trace of oak adds some spices and smoke. Dusty tannins and good balance on the palate.