

CÉSAR MÁRQUEZ – PARAJES DE BIERZO

Castilla y León



APPELLATION: Bierzo

BLEND: 85% Mencia, 7% Alicante Bouschet, 8% other varietals

WINEMAKER: César Márquez

VINEYARD: _____

Parajes (places in Spanish) is a regional wine with grapes from a selection of plots around Valtuille de Abajo. It also contains grapes from Corullón, Camponaraya, Valtuille de Arriba and a little Palomino from Ponferrada. Soils are a mix of clay, sand, stones and slate. The bush vines are over 100 years old. The climate here is continental with a slight Atlantic influence.

VITICULTURE: _____

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

WINEMAKING: _____

Each plot is fermented separately, the final mix is around 50% whole-bunch. Grapes are gently foot crushed and fermentation with natural yeasts takes place in open barrels of 225 and 500 litres. The different plots have macerations of between 17-60 days on skins. After 1 year the different cuvees are decanted and plots are blended. The resulting wine spends 12 months in old oak barrels of 225 and 500 litres before bottling without fining nor filtration

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Aromatic, fresh and elegant with notes of red fruit, liquorice and flowers.