

CÉSAR MÁRQUEZ – PICO FERREIRA

Castilla y León



APPELLATION: Bierzo

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

WINEMAKER: César Márquez

VINEYARD: _____

Grapes come from a plot with slate soils in the village of Toral de los Vados. It's a northeast-facing slope at 700 meters planted with 0.3 hectares of 100 year old, head-pruned vines which produce very small bunches. Although the majority are Mencia, according to Márquez, it has around 12 other varieties in the mix which is unusual in the area. The climate here is continental with a slight Atlantic influence.

VITICULTURE: _____

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

WINEMAKING: _____

Grapes are 50% whole cluster and are gently foot crushed. Fermentation with wild yeasts takes place in four open topped 225 litre barrels. The juice macerates for 24 days, the cap is gently submerged by hand twice daily without breaking it up. The wine is pressed off and left to settle for a week before draining to 400 litre old oak cask 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: _____

Subtle and spicy with notes of pimiento, minerality, dusty tannins and a broad finish.