

CÉSAR MÁRQUEZ – VALTUILLE VINO DE VILLA

Castilla y León



APPELLATION: Bierzo

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

WINEMAKER: César Márquez

VINEYARD: _____

Grapes come from two plots in Valtuille – 85% from El Llano and the rest from El Foco. Soils in both plots have a high content of sand in the clay. 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: _____

Grapes are not destemmed and are gently foot crushed. Fermentation with wild yeasts takes place in 2,000 litre wooden foudre. The maceration lasts 17 days with gentle daily punching down. The wine is then pressed and left to settle for a week before being transferred into two 225 litre French oak barrels, at this point about 15% wine from other areas of Valtuille is added. The wine ages for 12 months 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, flowers and graphite. Well structured.