LA SUFREIRAL - CÉSAR MÁRQUEZ

Castilla y León

APPELLATION: Bierzo

BLEND: Mencia

WINEMAKER: César Márquez



VINEYARD:

Grapes come from a plot with limestone soils in the village of Toral de los Vados. It's a south-west facing slope at 620 meters planted with 0.2 hectares of 100 year old, head-pruned vines which produce very small bunches. The climate here is continental with a slight Atlantic influence.

VITICULTURE:

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

WINEMAKING:

Grapes are 80% destemmed and 20% 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 unfined and unfiltered.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Fluid, floral, fresh and with complex mineral, stony notes and guiding tannins. Another example of how this young producer is creating a vivid, new expression of Mencía.