



César Márquez “El Llano” Bierzo

VARIETIES: 85% Mencia, 10% Alicante Bouschet, 5% White grapes and others (Old field blend)

CLASSIFICATION: Bierzo DO

VINE AGE: 100+ years

VINEYARD + SOILS: .2 HA site called El Llano in the village of Valtuille at 528 meters. East facing and one of the highest vineyards in the area. Good exposure to sun and ventilation bring early ripeness. Sandy clay soils.

FARMING: Organic

WINEMAKING: Hand harvested. Fermented in open top barriques with native yeast and 40% whole cluster. Maceration and fermentation last 15 days with no temp control. Very delicate handling of the ferments, either very light wetting of the cap or very delicate punch downs. After fermentation, wines are aged for one year in a 5 year old 500L barrel. No racking during this year. After one year the wine is bottled unfiltered.

PRODUCTION: 558 Bottles

