



César Márquez “Pico Ferreira” 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 of a site called Pico Ferreira in the village of Corullon at 700 meters. North-East facing with very rocky, slate soils. This plot contains over a dozen old varieties not often found in Bierzo. The clusters here are always smaller than the other sites. On the opposite side of the same formation as Sufreiral.

FARMING: Organic

WINEMAKING: Hand harvested. Fermented in open top barriques with native yeast and 50% whole cluster. Maceration and fermentation last 24 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: 580 Bottles

