



César Márquez “El Rapolao” Bierzo

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

CLASSIFICATION: Bierzo DO

VINE AGE: 80 – 120 years

VINEYARD + SOILS: .2 HA of a 3HA single vineyard site called El Rapolao in the village of Valtuille at 540 meters. West facing with a slight roll to the South. Clay soils rich in organic matter. Due to the orientation and also a pine forest that shades part of the vineyard, this is one of the coolest sites in Valtuille.

FARMING: Organic

WINEMAKING: Hand harvested. Fermented in open top barriques with native yeast and 35% whole cluster. Maceration and fermentation last 17 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 500L barrel and a 225L barrel, both 4 years old. No racking during this year. After one year the wine is bottled unfiltered.

PRODUCTION: 866 Bottles

