



### César Márquez "Sufreiral" Bierzo

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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 Sufreiral in the village of Toral de los Vados at 620 meters. Southwest facing. This plot is 300 meters walking from Pico Ferriera, on the other side of the mountain. Completely different soils. Here we have decomposed limestone. This site always produces very elegant wines.

FARMING: Organic

WINEMAKING: Hand harvested. Fermented in open top barriques with native yeast and 40% whole cluster. Maceration and fermentation last 18 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

