



César Márquez “Las Firmas” 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: From two vineyard sites in Valtuille. El Llano: East facing, 550 meters, Sandy soils with some clay and rock. El Foco: West facing, 500 meters, Sandy soils with some clay and rocks.

FARMING: Organic

WINEMAKING: Hand harvested. The two sites are fermented together in open top foudre with native yeast and 100% 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 in 4 year old 500L barrels for one year. No racking during this year. After one year the wines are bottled unfiltered.

PRODUCTION: 560 Bottles

