



César Márquez "Parajes" Bierzo

VARIETIES: 85% Mencia, 7% Alicante Bouschet, 8% White grapes and others (Old field blend)

CLASSIFICATION: Bierzo DO

VINE AGE: 80 – 120 years

VINEYARD + SOILS: From a number of vineyards throughout the appellation representing the various soils (clay, alluvial, sand, slate) and exposures of Bierzo. Elevations are from 450 to 780 meters.

FARMING: Organic

WINEMAKING: Hand harvested. All plots are fermented separately with native yeasts in open barrels of 225L or 500L. Depending on the plot, from 15% to 100% whole cluster. Maceration and fermentation last from 15 to 60 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 225L and 500L barrels of 4 to 7 years old for one year. No racking during this year. After one year, the wines are blended.

PRODUCTION: 6500 Bottles

