

Primitivo Collantes Palomino Fino

Cesar Marquez:

César Marquez Perez has deep roots in Bierzo. His family founded the Castro Ventosa winery in 1752 and they still own it today. Thanks to that long history, he has access to many of the top sites in the region. He has grown up in the vines and wineries in Bierzo and has learned from his elders, including his uncle Raul Perez. And now he has his own project. He launched his solo project in 2015 with 4 wines. Today he makes 7 wines from 6 HA of 80 to 120 year old vines.

He is a part of the new wave of Spanish vigneronos who have a knowledge of the greater world of wine and also a respect for and connection to the land around him. He is finding old vines in unique sites and vinifying them separately to showcase the ability of Mencía to transmit terroir. He is structuring his lineup of wines in Burgundian fashion - appellation wine, village wine, single vineyard wines. He is farming organically. He is using partial whole cluster, reductive winemaking and low sulfur. He is making wines that are not just great for Bierzo or Spain, but that stand along the best wines from any region or country.

Primitivo Collantes :

Primitivo, known around town as Primi, is the 4th Generation of his family to be making wine in Chiclana de la Frontera. The bodega was founded in the 19th century when brothers Primitivo and Tomás Collantes moved to Chiclana de la Frontera from the Iguña Valley in Santander. A few years after arriving, they acquired a small cellar in town which still houses the company headquarters today. They grew the company over the years and acquired prime holdings in vineyards in the Chiclana area. Today they have 39HA of vines, all farmed organically.

While we were very taken with the lineup of Sherry at this Bodega, it was the fresh, un-fortified white wines that dominated our conversation after our tasting. The Socaire is a Palomino Fino wine but this one is aged for 2 years in old Fino barrels. The wine does not have flor and is not oxidized at all, but there is an echo of Fino sherry that is somewhat mind bending in a wine that is so fresh. It is a wine that is somewhat confounding but so satisfying.

VARIETIES: Palomino Fino.

VINEYARDS: All fruit is from estate owned and farmed vineyards. This is from the Matalián vineyard.

FARMING: Organic

WINEMAKING: Native yeast fermented and aged in stainless steel. Then aged for 2 years in topped up Fino barrels. No flor.