



# Parajes

REGION WINE

**Vintage:** 2016

**D.O:** Bierzo

**Grape variety:** 85% mencia, 7% alicante Bouschet, 8% white grapes and other varieties.

**Area of the plot:** 1,8 hectares.

**Soil:** clay, clay with organic substance, sand, stone, slate.

**Vineyards altitude:** between 460 and 700 meters

**Age of vineyards:** more than 100 years.

**Climate:** continental and atlantic climate.

**Planting density:** 4000 - 7000 plants per hectare.

**Harvest:** manual.

**Irrigation:** no.

**Production:** 2500 - 4000 kg/ha.

**Date of harvest:** from September 10 th to October 1 th, 2016.

**Fermentation:** open barrels of 225 and 500 liters.

**Temperature control:** no.

**Filtration:** no.

**Production:** 3700 bottles.

The Project of the winery includes a region wine, a village wine and several plots within the reds. **Parajes** represents the region wine and its first vintage appears in 2016. In its preparation grapes from different parts of Bierzo have been used, each plot has been elaborated separately,

In the 2016 vintage, 70% of the wine comes from Valtuille de Abajo. 40% of two plots of El Rapolao, 15% of La Vitoriana, El Pedregal and El Foco and another 15% of La Poulosa, El Olivar and El Val.

It also contains grapes from the plot Pico Ferreira from Corullón, Camponaraya, Valtuille de Arriba and a little fine palomino from Ponferrada.

The harvest lasted 20 days.

#### Characteristics of the vintage:

In El Bierzo, the 2016 vintage was complicated. The year began being rainy and temperate, atypical conditions for the cold winter of Bierzo.

The continuous rains at the time of flowering, typical of the Atlantic climate, favored the development of mildew, which led to large losses of grapes, affecting especially the warm areas.

After a warm and dry summer, we started the harvest of September 10th, to finish it on October 1st.

#### Elaboration:

The grapes were collected manually, each plot was fermented independently, with the final mixture having around 50% stem.

The grapes are gently stepped on, so that a part of the grapes remains whole in the fermentation, which is carried out spontaneously by the yeast itself without adding any other. The macerations occur between 17 and 60 days of contact.

After pressing, the wine is introduced separately in 225 and 500 liter barrels. After one year, the barrels are emptied and the different plots are assembled.

#### Aging:

12 months in barrels of 225 and 500 liters.

#### Bottling:

Bottled on January 15 th, 2017.

CÉSAR MÁRQUEZ  
BODEGAS Y VIÑEDOS