



LAS FIRMAS_wine from the village of Valtuille

Vintage: 2016

D.O: Bierzo

Grape variety: 85% mencia, 10% alicante Bouschet, 5% white grapes and other varieties.

Area of the plot: 1,8 hectares

Soil: clay, sand and stone.

Vineyard altitude: between 510 and 560 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: 2000 - 3000 kg/ha.

Date of harvest: September 10th, 2016.

Fermentation: 2000 liter wooden fudre.

Temperature control: no.

Filtration: no.

Production: 538 bottles..

The Project of the winery includes a region wine, a village wine and several plots within the reds. **Las Firmas** represents the village wine and its first vintage appears in 2016.

Las Firmas is a homage by César Márquez to the village which has seen him grow and where he has always lived.

Only grapes from two plots of Valtuille are involved in the wine. 85% comes from El Llano and 15% from El Foco. The soils of both plots have a high sandy content within the clay.

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 on September 10.

Elaboration

Our elaboration begins with the collection of grapes manually, leaving it to ferment without destemming in a wooden fudre of 2000 liters of capacity.

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 maceration was carried out during 17 days in which the work of each day consisted of slightly dipping the hat once a day.

After 17 days, the bleeding and pressing is done to let it settle for 7 days. After this process, the wine is introduced in two barrels and 15% of wine from other areas of Valtuille is added.

Aging:

12 months in French oak barrels of 225 liters.

Bottling:

Bottled on December 20 th, 2016.

CÉSAR MÁRQUEZ
BODEGAS Y VIÑEDOS