



## EL RAPOLAO

**Vintage:** 2016

**D.O:** Bierzo

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

**Area of the plot:** 0,2 hectares.

**Soil:** clayey with a lot of organic substance.

**Vineyards altitude:** 540 meters.

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

**Climate:** continental and atlantic climate.

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

**Harvest:** manual.

In one of the coolest areas of the village and slowest ripening, we find **El Rapolao**, a place with several plots belonging to different winemakers.

Its orientation, next to a large pine forest located at the top of the spot, makes the sunrise sun reach the vineyard 10-15 minutes later than to other Valtuille vineyards.

The **Rapolao 2016** is a wine from a plot with a west orientation and a slight fall towards the south.

The intention of the wine is to represent the place intervening as little as possible on it, working as it was done before, with stems, without using pumps, using gravity.

### 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 12.

**Irrigation:** no.

**Production:** 2000 - 3000 kg/ha.

**Date of harvest:** September 12 th, 2016.

**Fermentation:** open French oak barrels.

**Temperature control:** no.

**Filtration:** no.

**Production:** 600 bottles.

### Elaboration:

We picked the grapes manually to put them to ferment without destemming in four open barrels of 225 liters.

The grapes are softly stepped on, so that one part remains whole in the fermentation, which is carried out spontaneously by the yeast itself without adding any other.

The maceration was carried out for 27 days, in which the work consisted of sinking the hat a bit manually, without breaking it, twice a day.

After 27 days, the bleeding and pressing is done to let the wine decant for 7 days. After this process, the wine is introduced in a 500-liter barrel and left for a year.

### Aging:

12 months in French oak barrels with 4 uses and 500 liters.

### Bottling:

Bottled on November 7 th, 2017, in the fourth quarter.

**CÉSAR MÁRQUEZ**

BODEGAS Y VIÑEDOS