



PICO FERREIRA

Vintage: 2016

D.O: Bierzo

Grape variety: 85% mencia, 10% alicante Bouschet, 5% white grapes and other varieties. The vineyard contemplates a mixture of up to 12 varieties.

Area of the plot: 0,3 hectares.

Soil: slate.

Vineyards altitude: 710 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 17 th, 2016.

Fermentation: open French oak barrels.

Temperature control: no.

Filtration: no.

Production: 510 bottles.

Pico Ferreira is a parcel wine located in the place that lives up to its name.

This wine, like the other wines of the line, wants to represent the place intervening as little as possible on it. Respecting the traditional methods of elaboration, where the use of scrapes, and not of pumps, defined the wine.

A slate soil has given this wine a peculiar note, differentiating it from the rest; This is because each of the parcel wines comes from different locations and soils, giving each of them unique characteristics.

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 17.

Elaboration:

Our elaboration begins with the grape harvest manually, leaving it to ferment with 50% of the grapes 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 during 24 days, in which the work consisted of sinking the hat a bit with his hands without breaking it twice a day.

After 24 days, the bleeding and pressing is done, to let it settle for 7 days; after them it is introduced in a 400-liter cask and left to stand for 1 year.

The malolactic was lazier, taking place at the end of May 2017.

Aging:

12 months in French oak barrels with 5 uses and 400 liters.

Bottling:

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

CÉSAR MÁRQUEZ

BODEGAS Y VIÑEDOS