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César Marquez Pérez

La Salvación

Bierzo, Spain

Wine Notes

A rare white produced from 100 year old Godello vines, the name reflects César's desire to recover these forgotten grapes planted amongst Mencía vines. Beautifully balanced with expressive flavours and a salty finish from a short time spent maturing under flor.

César Marquez Pérez

César Marquez Pérez hails from a family with deep roots in the Bierzo wine region. Historical deeds in the town of Valtuille de Abajo date the ancestral origin of the family in this region to 1752. Cesar's focus is mainly on micro-vinifications of old-vine Godello and Mencía from parajes (small plots). These parajes yield widely differing characteristics depending on their soil composition (mixtures of sand, clay, decomposed granite and stone) and the orientation and slope of the vineyards. Ultimately, Cesar envisions making single-parcel vinifications and is laying the foundation to map this region in a manner parallel to the Cru appellations of the world.



Farming:

Minimal intervention



Harvest Method:

Hand harvested



Varietal:

Godello



Age of Vineyard:

Planted in 1918



Vessel:

11 months in used French oak barrels of 500 liters



Vineyard Yield:

200-300 kg/ha



Soil Type:

Sandy and clay



Annual Production:

1,780 bottles



Vinification:

Manual collection, destemming and pressing of the grape to leave the liquid decanting for 24 hours before entering the barrels, where it will ferment. It ferments in barrels, without batonnage, temperature control or added yeasts. After 11 months the barrels were emptied by bottling 1,780 bottles without filtering or stabilizing.