

# **RIPE Wine Imports**

Representing Independent Premium Estates



### 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 Mencia 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



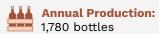
Vessel:

11 months in used French oak barrels of 500 liters





Soil Type: Sandy and clay





#### 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.