



RIPE Wine Imports

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Cesar Marquez Perez

Parajes

Bierzo, Spain

Wine Notes

Juicy red wine with aromas of fresh red and black fruit, vegetal notes and spicy hints.

Cesar Marquez Perez

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:

85% mencia, 7% alicante Bouschet, 8% white grapes and other varieties



Age of Vineyard:

Planted in 1918



Vessel:

12 months in barrels of 225, 400, 500 and 600 liters



Vineyard Yield:

2500 - 4000 kg/ha.



Soil Type:

Clay, slate, sand and limestone



Annual Production:

18,406 bottles



Vinification:

The grapes were collected manually, each plot was fermented independently, with the final mixture having around 50% of whole cluster. The grapes are gently stepped on, so that a part of the grapes remains whole in the fermentation, which is carried out spontaneously with wild yeast. Macerations occur between 17 and 60 days of contact. After pressing, the wine is introduced separately in barrels. After one year, the barrels are emptied and the different plots are assembled.