## ¿Por Qué No? **SELECTIONS**

## baldovar 923

## Baldovar 923 (DO Valencia)



Baldovar 923 Cañada París Blanco 2021

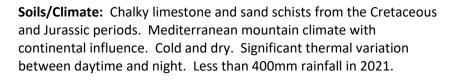
100% Merseguera

Aging: Fermented in Stainless (90%) and 500L French Oak (10%). Blended and aged on fine lees for 9 months in all Stainless

Vineyard: Certified Organic Alcohol: 12.5% Alc by Vol **Production: 455 cases** 

Background: Located in the mountains of Valencia, in the village of Baldovar (at 923 meters altitude). Baldovar 923 was born in 2016 as a dream of its four founders and based on the tremendous potential to produce high quality wines given the purity of the soils, climatic characteristics, high altitude, and the old vine varieties of the area. They restored the wine cellars from a cooperative built in 1958 that had closed more than a decade prior. Their 14 hectares of vines are 20-80 years old and grow at 900-1,200 meters altitude. Their wines are made with as little intervention as possible, both in the vineyards and in the cellar using indigenous yeasts with no added fining agents, nutrients, or chemicals.

Grapes: 100% Merseguera from 20-60 year-old vines planted at 900-1,200 meters. Bush (goblet) vines.



Viticulture: Organic and biodynamic, no tractors, minimum tilling, hand harvested, and following the biodynamic calendar of Maria Thun.

Winemaking: Spontaneous fermentation in stainless steel (90%) and 500L French oak (10%). Blended and rested on the fine lees for 9 months in all stainless. Bottled unfined and unfiltered.

