

¿POR QUÉ NO? SELECTIONS



Baldovar 923 (DO Valencia)



Baldovar 923 Cerro Negro Mencía 2021

100% Mencía

Aging: 9 months in Amphora (70%) and Stainless (30%)

Vineyard: Certified Organic

Alcohol: 13% Alc by Vol

Production: 1,500 bottles

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% Mencía from 40-year-old vines planted at 980 meters. Bush (goblet) and trellis trained vines.

Soils/Climate: Chalky limestone and sand schists from the Cretaceous and Jurassic periods. Mediterranean mountain climate with continental influence. Cold and dry. Significant thermal variation between daytime and night. Less than 400 mm rainfall in 2021.

Viticulture: Organic and biodynamic. No tractors, minimum tilling, hand harvested, and following the biodynamic calendar of Maria Thun. Field selection and manual harvest in boxes.

Winemaking: 70% destemmed for semi-carbonic maceration and 30% whole cluster for cold carbonic maceration. Spontaneous fermentation with the skins for a half lunar cycle where grapes are softly extracted with daily foot stomping. 9 months aging with 70% in clay amphora and glass carboys. 30% in stainless steel. Low total SO₂ (30 mg/L). Unfined with a very gentle filtration to remove sediment.



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