

¿POR QUÉ NO? SELECTIONS



Baldovar 923 (DO Valencia)



Baldovar 923 Rascaña 2020 (Orange Wine)

70% Merseguera/30% Macabeu

Aging: 10 months in Stainless Steel, used 500L French Oak, and Amphora

Vineyard: Certified Organic

Alcohol: 14% Alc by Vol

Production: 560 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 indigenous varieties of the area. To make the dream a reality, they restored the wine cellars in the village of Baldovar from a winemaking cooperative (built in 1958) that had closed more than a decade ago. Their 14 hectares of vines are between 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 (recently certified organic) and in the cellar using indigenous yeasts with no added fining agents, nutrients, or chemical agents.

Grapes: 70% Merseguera/30% Macabeu from 20-60 year-old vines planted at 900-1,200 meters. Bush and VSP trained vines.

Soils/Climate: Chalky limestone and sand schists from the Cretaceous and Jurassic periods. High altitude continental climate with significant thermal variation between daytime and night. 350mm rainfall in 2020.

Viticulture: Ecological viticulture in conversion (no pesticides, chemical fertilizers, or tractors) and following the lunar cycle. Field selection and manual harvest in boxes.

Winemaking: Spontaneous fermentation with the skins for 50% (all Merseguera), leaving the remaining Merseguera and Macabeu to ferment without skins after a pre fermentative maceration for a half lunar cycle. Aged for 10 months in stainless tanks, used 500-liter barrels, and "Padilla" 250 liters clay amphora. Blended one day before bottling.

