

¿POR QUÉ NO? SELECTIONS



Baldovar 923 (DO Valencia)



Baldovar 923 Arquila 2023

100% Merseguera

Aging: Fermented in Stainless (60%) and 500L French Oak (40%).

Blended and aged on fine lees for 9 months in all Stainless

Vineyard: Certified Organic

Alcohol: 12.5% Alc by Vol

Production: 1,200 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% Merseguera from two 40-year-old plots. Areniscas (920m) and Rambla de Arquila (850m).

Soils/Climate: Silica slates with chalky clay over the surface and limestone bedrock. Mediterranean mountain climate with continental influence. Cold and dry. Significant thermal variation between daytime and night. 383mm rainfall in 2023.

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

Winemaking: Minimal intervention winemaking. No additives are added to the wine: we do not use clarifiers, enzymes, yeasts, or nutrients. Spontaneous fermentation in stainless steel (60%) and 500L French oak (40%). Once fermentation is complete, the wines are racked and aged in stainless steel tank over their fine lees. Low total SO₂ (<5 mg/L). Bottled unfined and unfiltered.



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