

# ¿POR QUÉ NO? SELECTIONS



**Baldovar 923 (DO Valencia)**



**Baldovar 923 Cañada París Blanco 2019**

**100% Merseguera**

**Aging: 9 months in Stainless (90%) and 500L French Oak (10%)**

**Vineyard: Certified Organic**

**Alcohol: 13% Alc by Vol**

**Production: 880 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:** 100% Merseguera from 20-60 year-old vines planted at 900-1,200 meters. Bush (goblet) 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. Less than 300mm rainfall in 2019.

**Viticulture:** Ecological viticulture in conversion (no pesticides, chemical fertilizers, or tractors) and following the lunar cycle.

**Winemaking:** Spontaneous fermentation and resting on the fine lees for 9 months while aging in Stainless Steel (90%) and 500L French Oak (10%). Bottled unfiltered and unfiltered.



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