

¿POR QUÉ NO? SELECTIONS



Baldovar 923 (DO Valencia)



Baldovar 923 Cerro Negro Mencía 2018

100% Mencía

Aging: 9 months total with 33% in 500L french oak for 4 months and the rest in stainless

Vineyard: Organic in practice

Alcohol: 12% Alc by Vol

Production: 200 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 fields and in the cellar using indigenous yeasts with no added fining agents, nutrients, or chemical agents. They follow the lunar cycle and ecological (awaiting certification) practices in the vineyards.



Grapes: 100% Mencía from 20-year-old vines planted at 980 meters. Bush and VSP trained vines.

Soils/Climate: Limestone and sandy loam soils. High altitude continental climate with significant thermal variation between daytime and night. 400 mm rainfall in 2018.

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 a half lunar cycle where grapes are softly extracted with daily "pigeages". Aged 9 months total with 33% in 500L french oak for 4 months and the rest in stainless. Bottled unfined and unfiltered.