

¿POR QUÉ NO? SELECTIONS



Baldovar 923 (DO Valencia)



Baldovar 923 Pieza la Moza Rosado 2020

70% Tempranillo/30% Bobal

Aging: 10 months in used French Oak, Demi-Johns, & Stainless

Vineyard: Certified Organic

Alcohol: 12.5% Alc by Vol

Production: 190 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% Tempranillo/30% Bobal from 25-80 year-old vines planted at 1,000 meters. Bush (goblet) vines.

Soils/Climate: Vines rooted over fossilized corals and oysters. High altitude continental climate with significant thermal variation between daytime and night. 350 mm 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: Whole bunches to direct press. Grapes are loaded directly from the vineyard into a pneumatic press. After a gentle pressing, the must is racked off lees and then wild fermented in barrels and steel tanks. Aged 10 months over fine lees in used oak, glass demi-johns, & stainless steel. Bottled unfined and unfiltered.



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