

¿POR QUÉ NO? SELECTIONS



Baldovar 923 (DO Valencia)



Baldovar 923 Cañada París Blanco 2023

100% Merseguera

Aging: Fermented in Stainless (90%) and 500L French Oak (10%).

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

Vineyard: Certified Organic

Alcohol: 12.5% Alc by Vol

Production: 1,180 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 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 20-60 year-old vines planted at 900-1,200 meters. Bush (en vaso) vines.



Soils/Climate: Chalky limestone and sand schists from the Cretaceous and Jurassic periods. 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, minimum 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 (90%) and 500L French oak (10%). Blended and rested on the fine lees for 9 months in all stainless. Low total SO2 (35 mg/L). Bottled unfined and unfiltered.