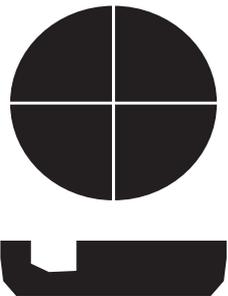
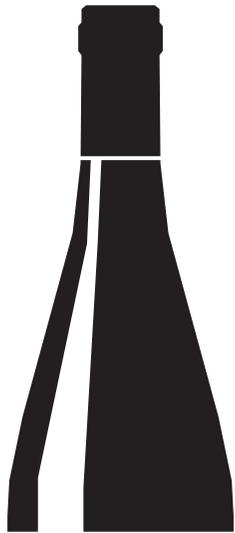


baldovar 923

cerca de las estrellas

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cerro negro | baldovar 923 | mencía

Concept

Mencia in Baldovar. A frank and sincere wine, where the characteristics of the Mencia variety coexist perfectly with the minerality and freshness of the Cerro Negro's terroir.

Variety and vintage

Mencia 2017.

% Alcohol

12%

Production

2190 bottles.

Altitude

980 meters.

Soil

Lime stone, sandy loam.

Age of vines

20 years old.

Pruned

Vines in goblet and treslling.

Climate

High altitude continental climate. The high altitude results in significant thermal variation between daylight and night.

Rainfall

Vintage 2017: <300mm / year.

Viticulture

Ecological viticulture in conversion, currently a combination between biodynamic and ecological. No pesticides or fertilizers of chemical synthesis are used: we only treat vines with powder sulfur and a horse-drawn ecological preparation that we apply by hand. We do not use tractors in treatments to minimize the compaction of the soil.

We till the soil the minimum possible to maintain the indigenous vegetation cover for the longest time possible. This gives our vineyards the right balance in terms of diversity of microorganisms and insects and it also helps us in controlling their vigor. All our vineyards are worked by our team and each task is conducted following the lunar calendar.

Oenology

Minimum intervention in the cellar. No additives are added to the wine: we do not use clarifiers, enzymes, yeasts, or nutrients. We only use a minimal dose of sulfur to prevent oxidation and contamination. In the cellar we also follow the lunar calendar for all oenological actions, from the entry of the grapes in the cellar to the bottling, which we do without filtering.

Harvest

Manual in boxes, with exhaustive selection in field.

Elaboration

Manual discharge in the cellar, where we make a second selection of the best grapes. The grapes are destemmed and pressed mechanically through a gentle and progressive process to obtain a high quality must. The debourbaging is done at low temperature with no chemical substances added, with temperature lowered to around 8°C during 24-48 hours.

Fermentation

Complete fermentation with the skins and autochthonous yeasts at controlled temperature during half lunar cycle. A light daily batonage is applied to obtain a smooth extraction. Pressed with the feet.

Aging

Aged for 9 months in different materials: 33% in French oak barrels of 500 litres for 4 months and the rest in full stainless steel tanks. The racking is always done at very low speeds, avoiding oxygenation blows.