



baldovar 923

cerca de las estrellas

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cañada parís | baldovar 923 | merseguera

Concept

Cañada París represents the terroir of Baldovar, reflected in a marked minerality accompanied by the soft but lively acidity of the Merseguera variety. A wine that shows without complex the binomial variety-terroir.

Variety and vintage

Merseguera 2017.

% Alcohol

13%

Production

5271 bottles.

Altitude

Between 900 and 1200 meters.

Soil

Lime stone, sandy loam.

Age of vines

Between 20 and 60 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 debourbagging is done at low temperature with no chemical substances added, with temperature lowered to around 8°C during 24-48 hours.

Fermentation

Fermentation is done using indigenous yeasts at a controlled temperature for half a lunar cycle. A daily batonage is applied to obtain a smooth and controlled extraction.

Aging

Aged for 9 months in different materials: 30% in mud amphorae, 10% in French oak barrels of 500 litres and the rest in stainless steel tanks. Aged smoothly with the fine lees during the first 4 months.