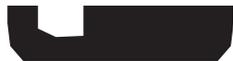
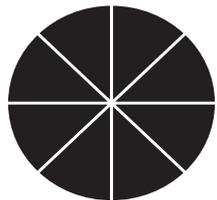
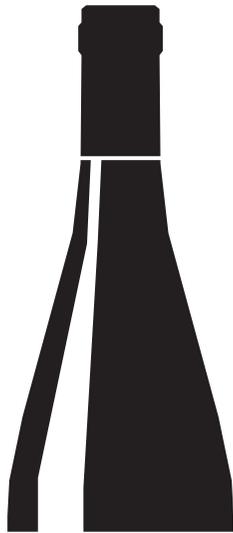


baldovar 923

cerca de las estrellas

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pell | baldovar 923 | merseguera + macabeo

Concept

The complete fermentation with the skins transmits all the power of the varieties in this wine, where the Macabeu accompanies the Merseguera, which is still the protagonist. The acidity and minerality of the wine are the signature of Baldovar's terroir.

Variety and vintage

Merseguera 75% - Macabeu 25%, 2017.

% Alcohol

12%

Production

870 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 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.

Aging

Aged for 9 months in stainless steel tanks at full capacity. Aged with the fine lees worked very gently during the first 4 months of aging. The racking is done at low speed to avoid oxygenation blows.