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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 2018

### % Alcohol

12%

### Production

2400 bottles and 40 magnums.

### Altitude

980 meters.

### Soil

Lime stone, sandy loam.

### Age of vines

20 years old.

### Pruned

Vines in goblet and tresling.

### Climate

Cold and dry high altitude Mediterranean with continental influence. The high altitude results in significant thermal variation between daylight and night.

### Rainfall

Vintage 2018 < 400 mm.

### 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 taking advantage of the flower and fruit days for all oenological actions, from the entry of the grapes in the cellar to the bottling.

### Harvest

Manual in boxes, with exhaustive selection in field.

### Elaboration

Manual reception at the cellar, where a second bunch selection is made. The grapes are destemmed and lightly crushed before transferring them into small thermo regulated containers. Once fermentation has ended, the grapes are lightly pressed in a vertical hydraulic press.

### Fermentation

Complete fermentation with the skins and autochthonous yeast under controlled temperature during half lunar cycle. During fermentation grapes are softly extracted with daily "pigeages".

### 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.