

# JOSE ANTONIO GARCÍA VITICULTOR UNCULÍN TINTO MENCÍA DE VALTUILLE

100% Mencía, from vines planted 1936-1956. Deep purple color. Aromas of cranberry, sour cherry and peppercorns. Fresh, juicy and vibrant flavors of cranberry and pomegranate with rose petal and herbal notes. Savory and delicious with firm tannins and smoky minerals on the long finish. Echoes the forgotten traditions of the Bierzo region while pushing the envelope. Practicing Organic.



This is a *Vino de Villa* wine from Jose's organically-grown, family-owned Mencía vineyards in the village of Valtuille de Abajo, Bierzo, Spain. At 500m-650m elevation, they are planted with 60-100-year-old traditional mencía bush vines from ancient genetic ancestry. Some of his vines are more than 200 years old. The soil is clay, sandy loam and stone. The viticulture is strictly organic, and the only compost used is local, organic chestnuts, which grow in the vineyards. Grapes are hand-picked, leaving stems on 30% of the bunches. Spontaneous fermentation by natural, indigenous yeast in large, neutral, French foudres with a 30-day maceration post-fermentation. Four months of aging on the fine-lees and malolactic fermentation in stainless steel without topping up. Bottled unfiltered and unfiltered with minimal intervention.

Jose Antonio Garcia and his wife Julia Peña Garcia are at the forefront of the next-generation of vigneron in Bierzo, leading the change towards wines of place and definition. Their familial roots in Bierzo are fundamental to them, as they do all of the work in the vineyards themselves, which is signified by the term *viticultor* on his bottles (similar to the French term *vigneron*). Together, Jose and Julia's families have owned vineyards in Bierzo for generations, providing wines that would become the backbone of other famous blends, but never bottling for themselves. With an inexhaustible work ethic, Jose and Julia set out recuperating their historic vineyards by hand, recovering them one by one from the stranglehold of wild ivy. It's a monumental work considering the 54 acres they own and the fact that they are doing all of the work themselves. In the same way, working out of a tiny, crumbling building hundreds of years old in Valtuille de Abajo, Jose and Julia have brought the structure back to life by hand, stone by stone, building new walls and a new future from the rubble of previous generations. Renewal and rebirth are themes that run deep throughout the very soul of these wines. Quality, excellence, and soul are always the philosophy, and the resulting wines are delicious, exciting, and speak for themselves.

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## Tasting Note:

### JOSE ANTONIO GARCÍA UNCULÍN TINTO MENCÍA DE VALTUILLE

Old-vine Mencía. Aromas of cranberry, sour cherry & peppercorns; flavors of cranberry, pomegranate, rose petal & herbs; fresh, vibrant, savory & delicious; firm tannins & smoky minerals; long finish. Practicing Organic.

## Shelf Talker:

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