

## Vinos Aurelio García - Micaela Rubio

### *Mikaela Bobal*



Location: Casas de Benítez in the province of Cuenca

Vineyard: Aurelio García and Micaela Rubio own 6.6Ha of proprietary vineyards south of the city of Cuenca in the villages of Casas de Benítez and Pozoamargo.

Viticulture: Traditional dry-farmed, biodynamic, manual viticulture. The vines are head-trained and the vineyards are plowed by horse.

Winemaking: After a rigorous sorting of the clusters, 50% of the clusters are destemmed without crushing. When building the maceration, the grapes and clusters are transferred by gravity to 3,300L stainless steel vats. After a 4-5 day pre-fermentative maceration at low temperatures, the wine begins fermentation spontaneously. Maceration is very minimal. The wine undergoes a very gentle press in a vertical basket press.

Aging: Malolactic and 14 months of aging are carried out in neutral 500L French oak puncheon, followed by six months in oval concrete vats. Unfined and unfiltered.

**Grape varieties** : Field blended vineyards comprised of 95% Bobal and 5% mixed indigenous varieties including Pardilla & Moravia Agria.

**Altitude** : 750m ASL

**Vineyard age** : Vines planted in 1932-1945

**Soil** : Thousands of years ago these vineyard sites lay in the basin of the Río Júcar, and as a result, are characterized by a surface completely covered in large rounded stones - the depth of this stony surface varies between 5 and 20CM. Below these large pebbles there is a layer of iron rich red clay intermixed with sand and gravel for the next 1-1.5M, followed by solid limestone rich mother rock.

### Press Notes

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91 points

