Marenas Viñedo & Bodega, Córdoba Cerro Encinas (2019)

Producer Marenas Viñedo & Bodega
Distributor Zev Rovine Selections
Supplier/Importer Selections de la Viña
Category Wine - Still - Red
Grape variety Monastrell
Region Andalucía, Spain

Appellation Córdoba

Features No sulfites added, Sustainable

Vintage 2019

Sizes

750 mL × 12 - 17-0060-19



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Distributor's notes

From one of the warmest and sunniest parts of southern Spain, yet a much fresher expression of Mediterranean Monastrell due to the influence of the Atlantic ocean breezes and the elevation at 350m. A mixture of Albariza chalky/sandy soils, and just like all of José Miguel's wines it grown organically with no manipulations of any kind.

Harvest is manual, with whole clusters just picked and immediately crushed by foot followed by direct pressing, without any maceration. Fermentation is spontaneous in stainless steel tanks and continues aging in tank for several months following harvest. Bottled unfined, unfiltered, with zero S02. Production is 2,600 bottles.

About the producer

José Miguel Márquez is on a mission to recover the old winemaking traditions of his native town Montilla in Cordoba. As an aficionado of everything natural, genuine, and authentic, he makes sure his vineyards and wines are treated with the same care and respect they deserve. Nothing but fermented juices extracted from the different varieties of grapes, without filtrations or additives of any type. Result being natural wines expressive of their land and climate.

As with most winemakers, his life revolves around each harvest but it's the passion and dedication he lives them with that set José Miguel apart. It's as if his wines were his children and each one of their personalities a product of that vintage. He's actually named wines from certain vintages after his daughters or nephews. It's no surprise that when he sold his first bottle of wine, he felt like he was shipping one of his kids off to boarding school.

Although one of the youngest producers in the region, he is making some of the most exciting wines using traditional grapes like Pedro Ximenez and recovering other indigenous varieties like Montepila amongst many other projects that are in the works. We'll leave that for him to tell but I can guarantee he will be putting out some bad ass wines in the upcoming years.