

MicroBio Wines, Sin Rumbo Vino de la Tierra Castilla y León Verdejo (2018)

Producer	MicroBio Wines
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Verdejo
Region	Castilla y León, Spain
Appellation	Vino de la Tierra de Castilla y León
Feature	Organic
Vintage	2018

Sizes

750 mL × 12 — 17-0909-18



Distributor's notes

100% Verdejo from a single 0.42 ha plot called "Los Navales" near Segovia. The vines are 135 years old and all ungrafted, pre-phylloxera grown organically on calcareous sandy soils at 910m in elevation.

The way of elaboration is somewhat atypical, and if you know anything about Ismael's wines you know he's got something up his sleeve. Grapes are harvested by hand in small boxes, cold maceration of 3-4 hours, and when the grapes are cold, the entire bunch is pressed in a small vertical press, looking for hyperoxidation of the must. Partially settled must goes into 600 L used French oak casks to start the alcoholic fermentation, the first two weeks the fermentation is slow and in the second stage the opposite.

The wine is aged for 10-12 months in the same 600L used barrels, however unlike a lot of his other wines this is not at that low of a temperature - he wants the wine to have a touch of volatility. Bottled unfined, unfiltered, and zero SO2. Annual production is 2 barrels.

About the producer

Welcome to the República Independiente del Verdejo under President Ismael Gozalo. Many know him for his work at Ossian, one of the more respectable houses in Rueda, where he was the winegrower and maker since founding it in 2004. Ismael's family owns some of the oldest (between 100-200 years old) ungrafted pre-phylloxera vines, most of which in the town of Nieva, province of Segovia. Characterized by its sandy soils, these head trained vines never saw any chemicals over the different generations that cared for them. Though outside of the D.O. for never budging to the region's modern and manipulative techniques, to this day Ossian remains one of the few organic producers in Rueda. Today, under the Pago de Carraovejas umbrella, Ossian continues to make some of the more interesting wines of the region but Ismael took his talent elsewhere, bringing his family's most prized vineyards with him.

Microbio (Micro-Bio or Microbio, depending on how you look at it) was actually founded by Ismael in 1998 before Ossian even existed but it wasn't until he left that we was able to employ his heart and soul into his solo project. Coined by some as "El Mago de las Verdejos", he practices his sorcery in his medieval underground cellar located in his native town of Nieva. Barrels, fudres, anforas, damejeannes, stainless...young, old, skin contact, sparkling, biological and oxidative aging...you name it, he's got it. Tasting in his cellar for a whole day and part of the next morning was a helluva ride, as soon as you think you've seen it all, he somehow finds a way to exceed your expectations. How Verdejo picked so ripe can still preserve such freshness and acidity is something only he can tell.

In addition to Verdejo, he works with Mencía from Bierzo, Garnacha from Gredos, and Rufete from Sierra de Salamanca. With Microbio, he's able to express himself to the fullest and all of his wines, whether red or white,

represent him and they're region to the fullest with purity being the common denominator throughout. He lets the land speak through his wines, pure fermented grape juice without interference of any kind.
