

Veronica Ortega, Quite Bierzo Mencía (2021)

Producer	Veronica Ortega
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Vinya
Category	Wine - Still - Red
Grape variety	Mencía
Region	Castilla y León, Spain
Appellation	Bierzo
Feature	Organic
Vintage	2021



Sizes

750 mL x 12 — SV-VO-01-21

Distributor's notes

Wine from the assembly of a series of plots in Valtuille de Abajo. Mencía vineyards around 90/100 years old, on clay-sandy soils with boulders (quartzites, slates...) predominant in the Bierzo valley. All organic viticulture, hand harvested, 100% destemmed grapes in stainless steel tanks, with a light work during fermentation, to avoid a marked extraction. Short macerations (5-7 days). Aging of about 7 months, in 5,000L and 3,500L French oak foudres. Slight filtration of large particles, SO2 of 52mg, and production is around 22,666 bottles.

The idea of this wine is to combine the minerality and fruitiness provided by the sand and clay soils, keeping the friendly and cheerful character of the Mencía, resulting in an informal wine, with lots of fruit, very fresh and agile. Very drinkable, seductive nose of red fruits, blue flowers, light and slender texture on the palate. In short, Quite is a wine for any occasion, easily understandable and enjoyable.

About the producer

Born and raised in Cadiz, Veronica Ortega came of age surrounded by the pungent aromas of flor, evaporating sherry and the ocean. Her first foray into winemaking happened in the Priorat where she worked with both Alvaro Palacios and Daphne Glorian. After this initiation she set out on learning more at Burn Cottage in Central Otago, Niepoort in the Douro, Comte Armand and DRC in Burgundy and Domaine Combier in Crozes-Hermitage. Upon her return to Spain she worked several years along side Raul Perez in Bierzo.

In Bierzo she found a variety, Mencía, that bears many similarities to both Pinot and Syrah – refreshing acidity, bright fruit flavors and a affinity for expressing terroir. Bierzo has a unique climate that straddles the divide between cool maritime Galicia and the torrid central plateau of Spain and two distinctive soils types: granitic sand and calcareous clay. In the right hands, these are the necessary elements to make wines of balance and complexity. While working with Raul, Veronica decided to settle in Bierzo and launched her own project in 2010 before moving into her own cellar in 2014.

Veronica organically farms several small plots, totaling about 5 ha, of 80 year-old Mencía near the village of Valtuille de Abajo. As was the fashion at the time they were planted, these plots are not entirely Mencía, and on close inspection one can find small percentage of other indigenous varieties planted along side the Mencía – both red and white. Instead of letting these grapes go to waste they get co-fermented with the Mencía. In any given vintage there can be an inclusion of 8% of white varieties (Palomino Fino, Godello and Valenciana) and 5% red (Garnacha, Tintorera and Merenzao.) The limestone soil has a high proportion of sand which give her wines aromatic complexity and lively mineral acidity.

Veronica works these vineyards manually including harvesting. When the bunches arrive at the cellar she destems only a portion of the fruit depending on vintage so that most fermentations include 30-50% whole clusters.

Spontaneous fermentations take place in large oak vats with occasional and gentle pigeage. After a 25 day maceration the wine is pressed and malo occurs in second and third-fill 228L French oak barrels. Veronica Ortega makes two wines from her 80-year old vines, Quite which expresses a more floral and delicate side of Mencia and Roc which is more stern, structured and age-worthy. Quite spends 4 months in second and third-fill French oak while Roc spends a little over 6 months.
