

THE SOURCE

CÉSAR FERNÁNDEZ DÍAZ

CASTILLA Y LEÓN



2018 ESPANTABURROS, TINTO

PRODUCER OVERVIEW

“I am looking for a wine with minerality, elegance, acidity, and austerity in a fine, narrow and raw way. I am not looking for wines with an excess of explosive and opulent fruit, but rather more mineral-driven wines with tension and electricity on the palate—wines with definitive character.” Part-time musician and full-time organic wine grower, César Fernández Díaz focused on his garage-size project after enology school followed by a decade working with Spanish wine revolutionaries like Bernabeleva and Commando G. Based in Ribera del Duero, though not under D.O. certification, he is focused on replanting ancient, abandoned sites and reclaiming forgotten ones for his organic Tempranillo-based wines.

VINEYARD DETAILS

A blend of 70 % red grapes with 80-90% Tempranillo followed by Bobal, Garnacha, and Listan Prieto, and 30% of the white, Albillo Mayor, from 75-80-year-old vines on two gentle, east-to-west facing slopes at 850m on limestone bedrock and rocky clay topsoil.

CELLAR NOTES

12-36 hours of skin and stem maceration followed by pressing by feet prior to natural fermentation and 10-12 months of aging in old French oak barrels at 25°C max followed by 7 months in steel. The first sulfites were added at crush, and there was no fining or filtration.

