

THE SOURCE

CÉSAR FERNÁNDEZ DÍAZ

CASTILLA Y LEÓN



2020 CARREMOLINO, 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 varieties with 80 % Tempranillo followed by 20% of Bobal, Garnacha, Bastardo, and Listan Prieto, and 30 % white grapes of 70% of Albillo Mayor and 30% Pirules from 100-110-year-old, with 30% pre-phylloxera vines and their massale selections the remaining 70% grown on a gentle northeast face at 870m on limestone bedrock and sandy loam topsoil.

CELLAR NOTES

100% whole-bunch, 30-day natural fermentation at 25°C before pressing by feet and aged 10-12 months in old French oak barrels followed by 7 months in steel. The first sulfites were added at crush, and there was no fining or filtration.

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