



Latitud 39°11'57" N.
Longitud 1°33'18" O.
Altitud 2089 F. = 637 M.

Background Note:

Cien y Pico is our call to arms, meaning [Hundred & Something] in La Mancha, the southern Castilian meseta between Madrid & the Mediterranean. Gallant Don Quixote's land. A dry plateau high above sea level, surrounded by mountains that protect old vines & windmills from icy winters that turn directly into hot summers.

Here our ancient plantings of Bobal survive & thrive between rocky outcrops that cover our vineyards in the organically poor but limestone rich Miocene era sedimentary red sand & clay. These gnarled, thick trunked, old [Hundred & Something] bush vines grown on their own roots, rely on minimal rainfall to yield their small, intense crops.

Our single vineyard tilt, i En Vaso ...! [low vine] is the quixotic quest of Cien y Pico is to protect & honour our 19th Century vineyards and allow, if you will, four Winemakers-errant, to fight foes in the battle for vineyards of biodiversity, terroir & heraldry.

Vintage and Variety Note:

For our two Bobal wines ie our i En Vaso ...! [Low Vine...!] and our ¿Winemaker's-gallant ?, both made from the heirloom variety Bobal.

All Cien y Pico wines are about the taste of our old vine vineyards, hence our name. All that our vigneron want is to be able to taste 'his' vines in 'our' wine. As Winemakers-errant, all we want to do is to make great wine, the very best young wine from the oldest vines we can find.

Although we have all worked in the region for many vintages, and in Luis' case for almost 40 years, the current Cien y Pico's release of Bobal, the 2019 vintage, was very special. In this year the hundred-plus-year-old vines surrounding Manchuela turned out to be not only picture perfect but vine perfect as well. a year of "privileged purity of the grape". To taste and drink the two 2019 Cien y Pico Bobal wines was and still is like eating fresh picked fruit off the vine during harvest with just a little winemaking. This is what makes these old vines and Manchuela so special.

Cien y Pico aspires to all that is The Ingenious Gentleman Don Quixote of La Mancha any attempt to describe our wines is somewhat Quixotic, tilting at the windmills of wine writing, marketing and sales is fate that we do not wish to befall would be Winemaker's-gallant nee Winemaker's-errant. This noble & famous bobal is grown & vinified traditionally with just a little unforced winemaking diversion, ie a little newer French oak, adventure & reckless curiosity which recounts the fierce & uncommon battle for En Vaso vineyards and wines of biodiversity & terroir. To smell is to see and to taste it is to know.

i En Vaso ...! [Low Vine...!] Bobal Manchuela España Tasting Note:

Colour: Dark purple, semi-translucent, and grainy. It looks like it tastes - untamed nobility.

Nose: Briary, meaty, then berry fruits galore - blackberry, blueberry, and squashed mulberries. Under tow of chocolate and cinnamon - but the savoury/berried notes prevail.

Palate: Here we find gruff tannins supported by undercutting and refreshing acidity. An inky initial mouthful, then a core of dense berry fruits, and cherry and some cola nut to boot. Fruit and tannins are both understated and yet brave. Waves of tannins, then swelling fruit - all through which beams a laser light of clear clean acidity.

Drink With Note: We recommend the following to drink, in Stems-ware of course, with a copy of Miguel De Cervantes's; The Ingenious Gentleman Don Quixote of La Mancha especially Vintage Classics 2003 translation by Edith Grossman (ISBN 9780099469698) and your own Sancho Panza and Lady Dulcinea.

This is a red wine that demands food, just as tempranillo or cabernet sauvignon do. A bean stew with some sausage, some fennel, and garlic. Or a similarly Iberian octopus stew - the succulence and the powerful flavour of the octopus giving the Bobal's tannins something to playfully wrestle with.

Saludos, the Winemakers-errant of Cien y Pico.

Elena Golakova Brooks y Luis Jimenez Garcia y Nicola Tucci y Zar Brooks.

Variety: Bobal
Region: Manchuela, Spain V.C.P.R.D.
Vineyard: In Mahora, Dry grown, 100+year old, centurion bush vine.
Soil: Limestone rich, red, sandy Miocene era sedimentary clay.
Yield: 3 to 4 tonnes per hectare.
Harvest Date: 22nd September 2019
Fermentation: Open on skins 12 days
Alcohol: 14%.
pH: 3.56
TA: 6.0 g/L
VA: 0.73 g/L
RS: 2.6 g/L
Free SO2: 28 ppm
Total SO2: 67 ppm
Oak: New(10%), but mainly used 225L barrique for 12 months.
Bottling: Under Screwcap; January 2020
Release: March 2020
Barcode: 9342160000621
Carton: 12 x 750ml stand up
Lot #: LEV19A11