



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 ouri En Vaso ...! [Low Vine...!] and our ¿Winemaker's-gallant ?, both made from Garnacha Tintorera. All Cien y Pico wines are about the taste of our old vine vineyards, hence our name. All that our vigneronos 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 30 years, Cien y Pico's first release of Bobal, the 2012 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 2012 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.

¿ Winemaker's-gallant? Bobal Manchuela España Tasting Note:

Colour: Purple hinting at a clear rim-edge and the slightest rust - an handsome 10 year old red wine. (Tasted June 2022)

Nose: Savoury and leathery - all secondary bottle age bouquet, yet still compelling and alive. Dried herbs, dried plums re-constituted. Whilst the bottle age is there, this wine still effuses a living memory of youthful bobal's fruit and generosity.

Palate: Remarkably pert, lifted and alive on the palate. Fading autumnal notes at the back palate, but bobal's determined acidity maintains vigour and veracity. Long and lasting with back-seat, polymerized tannins. Nothing ghostly here, all true baobal spirit.

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.

We recommend the following matchings. Hard aged cheese. Smoked fatty meats. Hearty salted cod recipes.

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: 2012
Fermentation: Open on skins 14 day