



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, ¡ 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 ¡ 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 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 30 years, Cien y Pico's first release of Bobal, the 2011 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 2011 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: Striking The darkest almost impenetrable purple.

Nose: An amazingly alluring almost perfumed array of pure Bobal smells. Initially pommy granite mixed with blackcurrants and ripe blackberries. An lifted fresh, sweet, dark cherry and blackberry pie fruit nose and some pink peppercorn cola nut and all spice notes. A profoundly complex nose that bursts free with red fruit smells from the supporting and blonde tobacco, freshly turned dry dark soil, and background of fine French oak, Also a strong just out of the over cherry pie like smell.

Palate: The palate is particularly rich and dense but with fresh acidity and bright fruits dark cherry and plum notes but also blackberries. Mouth-filling, youthful, but also nicely savoury over a blackberry and spicily structured finish. Overall pure & concentrated but with profound tension between the sweet fruit, the bright acidity, savoury oak and firmly tannic structure. This is a truly expressive Bobal with amazing length and precision. A time capsule for the variety and an extraordinary single vineyard wine deserving new one and two year old French Oak (Radoux) barriques from fruit grown on extremely mineral-rich soils, in a slightly cooler vineyard for the region near the River Jucar from 100+ year old vines.

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.

Also [and this is not the beginning of a joke] but Cien y Pico's four Winemakers-errant, an Australian, Bulgarian, Italian and Spanish recommend the following matches for both Cien y Pico Bobals - ¡ En Vaso...! & ¿ Winemaker's-gallant ?

Elena Brooks our Bulgarian Winemaker says Cien y Pico is best drunk with Kashkaval - a semi hard yellow Bulgarian Cheese [i.e. with any typical local Bulgarian cheese]

Luis Garcia our Spanish Winemaker-errant says Cien y Pico is best drunk with his regions very own Manchego from Manchuela! [i.e. with any typical local Spanish cheese]

Nicola Tucci our Italian Winemaker-errant says Cien y Pico is best drunk with Parmigiano Reggiano [i.e. with any typical local Italian Cheese]

Zar Brooks our Australian Winemaker-errant says this wine is best drunk with an Australian Blue Vein [i.e. with any typical local Australian Cheese]

Saludos, the Winemaker-gallant and oft Winemakers-errant and 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 2011

Fermentation: Open on skins 14 day

Alcohol: 14%.

pH: 3.55

TA: 6.9 g/L

VA: 0.72 g/L

RS: 2.3 g/L

Free SO2: 29 ppm

Total SO2: 78 ppm

Oak: New and two year old French oak 225L barrique for 14 months.

Bottling: Under Screwcap; New Year 2013

Release: New Year 2013

Barcode: 9342160000638

Carton: 6 x 750ml stand up

Lot #: LCYPWGB01

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