

JOSÉ ANTONIO GARCIA

José Antonio was born in Barcelona, but his mother, a native of Valtuille De Abajo and his father, a native of Corullon, are long time vineyard owners in Bierzo. José Antonio spent his formative years in Barcelona working in the restaurant trade before returning several years ago to recuperate his family's vineyard holdings in Bierzo. Working out of a small winery in Valtuille, José Antonio crafts his wines to reflect the different parcels and terroirs of the region. All work is done with minimal intervention and with the intention of focusing the development of the differentiation of the terroirs in Valtuille.



He owns 22 hectares of only old vines between 500 and 600 meters elevation. The different parcels that José Antonio is working are divided into stylistically distinct wines.

EL CHUQUEIRO



Varietal/Blend: 100% Godello

Farming Practices: practicing organic

Altitude / Exposure: 500-600m

Soil: clay with some sand

Harvest Technique: hand harvested

Year Vines Were Planted: 1935-1950

Yeast: ambient

Fermentation: fermentation with indigenous yeasts in stainless steel

Maturation: 4 months aging on fine lees in stainless steel

Sulfur: low additions

Alcohol: 13%

Fined: no

Filtered: no

Country: Spain

Region: Bierzo

Vineyard: parcels surrounding the village of Valtuille de Abajo

Vineyard Size: 22 hectares broken in individual parcels fermented in separate lots

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