

# BODEGAS PONCE

Manchuela, a lesser-known Spanish wine region that is inland from Valencia, is where the Bobal varietal thrives. Known for its thick skins and rusticity, controlling the Bobal's vigor is what makes for a well-balanced and interesting wine. While there are very few defenders of this region and even fewer winemakers that are dedicated to this varietal, Juan Antonio Ponce stands proud as a master and interpreter of the Bobal grape.



Juan Antonio Ponce began his winery in 2005, at the age of 23. He works biodynamically in the vineyard, and in the winery he takes a natural approach, using low levels of sulfur dioxide. His philosophy is to make natural wines with wild yeast fermentation, to respect the local varietal Bobal and to express its terroir.

The winemaking process begins with hand harvesting. The bunches of grapes are then chilled to 8 °C and fermented whole-bunch, with the stems, in a type of fermentation known as 'remango', which was once popular in Rioja.

Juan Antonio Ponce worked as the right-hand man to Telmo Rodriguez at Cia de Vinos Telmo Rodriguez for 5 years. During this time he was in charge of winemaking, vineyard management, etc. His father, who owned some land in Manchuela, decided to start this project with him.

## BUEÑA PINTA



**Varietal/Blend:** 90% Moravia Agria / 10% Garnacha

**Farming:** practicing organic and biodynamic

**Elevation:** 600-700m

**Soil:** clayey-calcareous

**Vine Training:** goblet

**Vine Age:** 1995 Garnacha / 1965 years Moravia Agria

**Yeast:** indigenous (selected natural)

**Fermentation:** fermented with stems in open-top 4,000kg capacity wood tanks

**Ageing:** 7 months in 600 liter French Oak barrels and 7 months in bottle

**Alcohol:** 13.5%

**Fined:** none

**Filtered:** none

**Country:** Spain

**Region:** Castilla la Mancha

**Sub Region:** Manchuela (Iniesta)

**Vineyard:** estate

**Vineyard Size:** 35 ha. total / yielding 25hL per ha.

Bueña Pinta is the only wine that does not feature the Bobal grape. It is made from 2 vineyards of Moravia Agria grape and Garnacha grape. Moravia Agria vineyard soil is calcareous and Garnacha's is clay-calcareous. This is a fine, elegant wine with fresh flavors and a citrus finish.