

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 Rodrigues 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.

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Varietal/Blend: 100% Monastrell

Farming: organic and biodynamic

Soil: clayey-calcareous

Vine Age: 45 years

Fermentation: stainless steel 6,000kg tanks

Aging: 7 months in French Oak 600 liters (old barrels)

Alcohol: 14.5%

Yeast: indigenous (natural)

Fined: none

Filtered: none

Production #s: 800 cases

Depaula is our new small project that Bodegas Ponce started in Jumilla. This wine is 100% Monastrell, and shows the purity and freshness of the Mediterranean variety, and not a wine that is too high in alcohol and heavy. It is an easy drinking wine meant to be enjoyed at a slightly chilled temperature. It expresses berries and cassis on the nose... with hints of herbaciousness and can lean towards a jammy and easy quaffing simplicity. It will continue to evolve in the bottle over the next three years.

Country: Spain

Region: Jumilla