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Marenas Viñedo & Bodega, Córdoba Laveló (2017)

Producer	Marenas Viñedo & Bodega
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Tempranillo
Region	Andalucía, Spain
Appellation	Córdoba
Vintage	2017

Sizes

750 mL x 12 — 17-0061-17



14% alc/vol. WINE OF SPAIN Vin Rouge / Red Wine. Product of Spain / Product of Spain. 750ML
Elaborado y embotellado por JM Márquez - L. D.O. 15 - P.E.A. 86000 - Montilla - 14050 ESPAÑA.

Distributor's notes

Planted in 1998, organically farmed Tempranillo vines at 350m elevation in Montilla. Grown in one of the hottest and sunny regions, these grapes ripen earlier (hence the name "laveló") and are usually harvested between the first and second week of August. There are no chemicals or manipulations of any kind done in the vineyard, and all of the harvests are done by hand.

Grapes are macerated with the skins for about 4 days this vintage in stainless steel, with spontaneous fermentation and indigenous yeasts, where it continues to age for several months in stainless before being bottled unfined, unfiltered, with zero SO2. Only 5,000 bottles produced.

About the producer

José Miguel Márquez is on a mission to recover the old winemaking traditions of his native town Montilla in Cordoba. As an aficionado of everything natural, genuine, and authentic, he makes sure his vineyards and wines are treated with the same care and respect they deserve. Nothing but fermented juices extracted from the different varieties of grapes, without filtrations or additives of any type. Result being natural wines expressive of their land and climate.

As with most winemakers, his life revolves around each harvest but it's the passion and dedication he lives them with that set José Miguel apart. It's as if his wines were his children and each one of their personalities a product of that vintage. He's actually named wines from certain vintages after his daughters or nephews. It's no surprise that when he sold his first bottle of wine, he felt like he was shipping one of his kids off to boarding school.

Although one of the youngest producers in the region, he is making some of the most exciting wines using traditional grapes like Pedro Ximenez and recovering other indigenous varieties like Montepila amongst many other projects that are in the works. We'll leave that for him to tell but I can guarantee he will be putting out some bad ass wines in the upcoming years.
