

## Marenas Viñedo & Bodega, Córdoba Pedro Ximénez Mediacapa (2019)

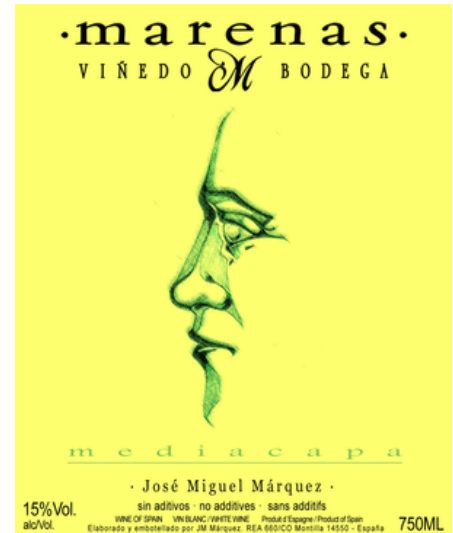
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| Producer          | Marenas Viñedo & Bodega |
| Distributor       | Zev Rovine Selections   |
| Supplier/Importer | Selections de la Viña   |
| Category          | Wine - Still - White    |
| Grape variety     | Pedro Ximénez           |
| Region            | Andalucía, Spain        |
| Appellation       | Córdoba                 |
| Vintage           | 2019                    |

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### Sizes

750 mL x 12 — 17-0062-19



### Distributor's notes

A dense and powerful example of Andalusian Pedro Ximénez. A 1ha plot, Pago "Río Frío Alto" in the Sierra de Montilla (Mountains of Montilla) planted in 2016 at an elevation of 350- 500m on albariza soils with a high content of limestone and carbonates. Everything that José Miguel does is by hand and without any chemical manipulations of any kind. Most people are familiar with the sweeter style Sherries made from sun-dried and fortified PX grapes but this is a still and un-sulfured style.

Grapes are organically farmed and manually harvested. Direct to press, with no maceration, it is spontaneously fermented with indigenous yeast and aged in stainless steel for several months after harvest before being bottled unfiltered, unfiltered, and with zero SO2. It is amazing to see how these wines age and develop in the bottle. The complexity of raw "unfortified" styles also make phenomenal food pairings and because of the low acid and richness, often present "sweet-ish" on the palate, while being fermented dry. Try with meaty/spicy dishes for a little fun.

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### 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.

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