



Latitud 39°11'57" N.
Longitud 1°33'18" O.
Altitud 2089 F. = 637 M.

Variety: Bobal
Region: Manchuela, Spain V.C.P.R.D.
Vineyard: In Mahora, Dry grown, 100+year old, centurion bush vine.
Soil: Limestone rich, red, sandy Miocene era sedimentary clay.
Yield: 3 to 4 tonnes per hectare.
Harvest Date: 2012

Background Note:

Cien y Pico is our call to arms, meaning [Hundred & Something] in La Mancha, the southern Castilian meseta between Madrid & the Mediterranean. Gallant Don Quixote's land. A dry plateau high above sea level, surrounded by mountains that protect old vines & windmills from icy winters that turn directly into hot summers. Here our ancient plantings of Bobal survive & thrive between rocky outcrops that cover our vineyards in the organically poor but limestone rich Miocene era sedimentary red sand & clay. These gnarled, thick trunked, old [Hundred & Something] bush vines grown on their own roots, rely on minimal rainfall to yield their small, intense crops. Our single vineyard tilt, ¡En Vaso ...! [low vine] is the quixotic quest of Cien y Pico is to protect & honour our 19th Century vineyards and allow, if you will, four Winemakers-errant, to fight foes in the battle for vineyards of biodiversity, terroir & heraldry.

Vintage and Variety Note:

For our two wines ie our Doble Pasta and our Knights Errant, both made from Garnacha Tintorera.

All Cien y Pico wines are about the taste of our old vine vineyards, hence our name. All that our vigneron want is to be able to taste 'his' vines in 'our' wine. As Winemakers-errant, all we want to do is to make great wine, the very best young wine from the oldest vines we can find.

Although we have worked in the region for many vintages, and in Luis' case for almost 30 years, Cien y Pico's first release, the 2007 vintage, was very special. In this year the hundred-plus-year-old vines surrounding Manchuela turned out to be not only picture perfect but vine perfect as well. a year of "privileged purity of the grape". To taste and drink the two 2007 Cien y Pico wines was and still is like eating fresh picked fruit off the vine during harvest with just a little winemaking. This is what makes these old vines and Manchuela so special.

Nothing is forced at Cien y Pico, which is easy to achieve because all that you could want in the wine is delivered from there en-masse - with chivalrous breed. Cien y Pico does not require verbose explanations, marketing or the unenviable process of over-selling - it is Garnacha Tintorera vinified traditionally with some new French oak. To smell is to see and to taste it is to know.

¿Winemaker's-gallant? Bobal Manchuela España Tasting Note:

Colour: Red to purple with a browning rim edge. (Tasted June 2022)

Nose: A bouquet of secondary bottle age: leather on well-kept old saddlery, polished old furniture, and some cigar box. And then hints of a once youthful aromaticity: rosemary, fennel, aniseed. The melding of fading aromas of fruit and developing bottle aged bouquet meets not just neatly, but lovingly, as if a grandfather sees a grandson for the first time. The understanding is natural.

Palate: A decade in the bottle equates to an instantly rounded and dried fruit flavour profile. Then a clean clear line of fresh acidity steams through, reminding both the drinker and the wine that youth can never be entirely quashed. At one moment there are raisins and stewed quinces, the next red table grapes of Autumn and plums just fallen on a frosty morning. A red wine that invites you in and demands only one thing: time over luncheon.

Drink With Note: We recommend the following to drink, in Stems-ware of course, with a copy of Miguel De Cervantes's; The Ingenious Gentleman Don Quixote of La Mancha especially Vintage Classics 2003 translation by Edith Grossman (ISBN 9780099469698) and your own Sancho Panza and Lady Dulcinea.

At luncheon, obviously. Older wines need luncheon just as cats need expensive sofas. Very well suited to a stewed quail or a pot-roasted chicken leg. Slow stewed pork spare rib and white beans with a touch of smoked paprika and a bay leaf also recommended.

Saludos, the Winemakers-errant of Cien y Pico.

Elena Golakova Brooks y Luis Jimenez Garcia y Nicola Tucci y Zar Brooks.