

BODEGAS PONCE

Manchuela, a lesser-known Spanish wine region that is inland from Valencia, specializes in the Bobal grape variety, which is known for its thick skins and rusticity. And while there are very few defenders of this region and even fewer winemakers that are dedicated to this varietal, Juan Antonio Ponce stands alone as the leader of Manchuela and as the master 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.

White Wines: Albilla (small quantities)

Red Wines: Bobal. Small quantities of Garnacha and Moravia-Agria.

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Varietal/Blend: 100% Bobal

Farming: Organic and Biodynamic

Fermentation: 100% wood casks a capacity of 4.000kgs

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

Alcohol: 13.5%

Soil: calcareous

Vine Age: 35-50 years

Yeast: indigenous (natural)

Fined: none

Filtered: none

Production #s: Approx. 2,250 cases

This wine is made from 100% Bobal grapes from vineyards 30-50 years old. The soils are clay-calcareous. Yields are very low 25hl/ha. The fermentation is conducted with indigenous yeasts. Malolactic fermentation occurs in old French oak casks of 600 litres, and the wine is aged for 7 months after bottling.

Country: Spain

Region: Castilla la Mancha

Sub Region: Manchuela

Vineyard:

Vineyard Size: