



BODEGA FAMILIAR
VITICULTORES Y ELABORADORES



A STORY OF

ROOTS, TRADITION, WORK AND PASSION

My name is Jose Antonio García, I was born in Barcelona until I felt I need to reinterpret my life and decide to take charge of more than 150 plots that my grandfather cared so carefully.

Returning to the family tradition, I made my first harvest in 2010 in my "microbodega". My wines reflect the essence of tradition, the essence of smallholdings, of small winegrowers and small productions that characterizes and makes the Bierzo exclusive.

My wines are honest, without artifice ... a reflection of who I am, my emotions and my way of understanding nature.

This is a family project, a life made around wine.



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WINEMAKING

ARTISAN WINES



No control of temperature.

Only native yeasts.

VITICULTURE



Only traditional viticulture is possible in old vineyards.

12Has in property.

Low yields.

Plowed and aireated soils.



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VALTUILLE DE ABAJO

- *Soils: Clay, galel and a few sandy áreas..*
- *12 Has in property*
- *Dry and healthy área, just becuae there is no influence of any river around.*
- *The landscape of Valtuille is 5 little slopes, with galel at the top, clay and a few áreas of light Sandy soils distributed all around the valley,*
- *150 small vineyards planted around 1900 and 1940.*
- *East and West orientations.*
- *Mencia, for sure, but also Godello, Palomino, Merenzao, Garnacha Tintorera, Pan y Carne coplanted all together.and with different percentage in each vineyard.*
- *500- 550mAltitude.*

Owner:	José Ant. García García and Julia Peña.
Enologist:	José Ant. García García.
Viticulture:	José Ant. García García.
Foundation:	2010
Wine:	UN CULIN MENCIA
Classification:	Vino de Villa
Vintage:	2023
Vineyards:	Crafted from estate grown grapes
Surface:	15Ha. Divided in 150 small vineyards
Soils:	Because of the orography of Valtuille, due to little slopes, soils change on each vineyard. There are vineyards with clay soils, but also few sandy areas and at the top of the slopes can easily find galets. These lastest soils are very poor, which makes the plant working all the time. As a result, we have very low yields but high quality grapes.
Orientation:	Many orientations, depending on each vineyard.
Altitude:	500m -550m.
Clima:	Continental with a big Atlantic influence.
Grape:	85% Mencia 15% Red and whites indigenous grapes planted in the vineyard: Godello Doña Blanca, Garnacha, Palomino, Merenzao...
Age of vineyards:	1900 - 1940.
Density:	4.500 vineplants/Ha.
Viticulture:	Organic and high quality viticulture: pruning in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.
Density of vineplants:	4.500 vineplants/Ha.
Vineyards:	Free- standing.
Irrigation:	No.
Harvest:	Manual and selective picking in the vineyards with baskets.
Winery:	Some grapes are fermented with hole cluster and the big part is destemmed. Malolactic and alcoholic fermentations are spontaneous with indigenous yeast in foudre without control of temperature.
Maceration:	Skin contact during 20 days.
Aging:	1 year in foudre.
Bottling:	In the winery.
Alcohol:	13.5%



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Owner: José Ant. García García y Julia Peña.
Enologist: José Ant. García García.
Viticulture: José Ant. García García.
Foundation: 2010

Wine: **GODELLO Y DOÑA BLANCA**
Vintage: **2024**
Vineyards: Crafted from estate grown grapes

Soils: Because of the orography of Valtuille, soils changes on each vineyard. There are vineyards with clay soils, but aslo few sandy areas and at the top of the slopes with gravel. We have very low yields but high quality grapes.

Orientation: Various, depending on each vineyard.
Altitude: 500m -550m.
Clima: Continental with a Atlantic influence.

Grape: 25% Doña Blanca and 5% Palomino
70% Godello.
Age of vineyards: 1940 – 1960 and 2017
Density: 4.500 vineplants/Ha.
Viticulture: Organic and high quality viticulture made by hand: pruning in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.

Vineyards: Free- standing and espalier.
Irrigation: No.

Harvest: Manual and selective picking in the vineyards with baskets
Winery: Each variety is vinificated separately. Direct pressed. Natural decanting and later, most goes to barrels and other part to inox tanks.

Aging: French oak barrels and inox tanks during 1year.
Bottelling: In the winery.

Alcohol: 13%



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Owner: José Ant. García García y Julia Peña.
Enologist: José Ant. García García.
Viticulture: José Ant. García García.
Foundation: 2010

Wine: **GODELLO VIÑAS VIEJAS**
Vintage: **2024**

Vineyards: Crafted from estate grown grapes

Grapes: Grapes from some vineyards from Valtuille de abajo
Soils: Sand
Orientation: North and South
Altitude: 500m -550m.
Clima: Continental with a big Atlantic influence.

Grape: 100%Godello.
Age of vineyards: Old vineyards planted around 1960 and new plants.
Density: 4.500 vineplants/Ha.
Viticulture: Organic and high quality viticulture: pruning in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.

Vineyards: Free- standing and espalier.
Irrigation: No.

Harvest: Manual and selective picking in the vineyards with baskets.
Winery: Direct press of hole cluster. The most ferments espontaneously and with no control of temperature in french oaked barrels.

Aging: 1 year
Bottling: In the winery.

Alcohol: 13%



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Owner:	José Ant. García García y Julia Peña.
Enologist:	José Ant. García García.
Viticulture:	José Ant. García García.
Foundation:	2010
Wine:	JULIA
Vintage:	2022
Vineyards:	Crafted from estate grown grapes
Soils:	Single vineyard in Villafranca del Bierzo of 2.6has located in a slope with clay, some descomposed slate and sand
Altitude:	550m.
Clima:	Continental with a big Atlantic influence.
Grape:	65% Mencía 35% whites native varieties coplanted: Godello Doña Blanca, Palomino...
Age of vineyards:	Old vineyards planted around 1900-1940
Density:	4.500 vineplants/Ha.
Viticulture:	Organic and high quality viticulture: pruning in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.
Vineyards:	Free- standing and espalier.
Irrigation:	No.
Harvest:	Manual and selective picking in the vineyards with baskets-
Winery:	Field blend.100% hole cluster. 5 days contact skin. Pressed and later ferments in foudre.
Maceration:	5 days skin contact.
Aging:	9 months in barrels of 500L.
Bottling:	In the winery.
Alcohol:	12,40%



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Owner:	José Ant. García García y Julia Peña.
Enologist:	José Ant. García García.
Viticulture:	José Ant. García García.
Foundation:	2010
Wine:	VALTUILLE DE ABAJO
Classification:	Vino de villa.
Vintage:	2022
Vineyards:	Crafted from estate grown grapes
Soils:	Clay and a big porcentaje of sand, which is not common in Valtuille
Altitude:	500m -550m.
Clima:	Continental with a big Atlantic influence.
Grape:	85% Mencia 15% Red and whites native varieties coplanted: Godello Doña Blanca, Alicante Bouchet, Palomino...
Age of vineyards:	1900 - 1940.
Density of vineplants:	4.500 vineplants/Ha.
Viticulture:	Organic and high quality viticulture: pruning in winter and in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.
Vineyards:	Free- standing.
Irrigation:	No.
Harvest:	Manual and selective picking in the vineyards with baskets
Winery:	100% Hole cluster. Malolactic and alcoholic fermentations are espontaneous with indigenous yeast in a foudre with no control of temperature.
Maceration:	Skin contact during 25 days.
Aging:	1 year in french oak barrels of different sizes.
Bottelling	In the winery.
Alcohol:	13.5%

CORULLÓN

- *Small village located in a mountain close to river Burbia. This mountain is the ending of Castilla and the beginning of Galicia.*
- *3 Has in property divided in more than 15 small parcels with different orientations, diversity of gaps and soils.*
- *Mother rock slate, but there are more minerals like: chalk, quartz, white slate...and more and diverse minerals*
- *Step vineyards, without terraces.*
- *Very light organic material, therefore roots grow between the mother rock*
- *Mencia, for sure, but also some Godello, Palomino, Merenzao, coplanted all together.*
- *Altitude: 550-900m*



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Enologist:	José Ant. García García.
Viticulture:	José Ant. García García.
Foundation:	2010
Wine:	CORULLON
Classification:	Vino de villa.
Vintage:	2022
Vineyards:	Crafted from estate grown grapes
Soils:	Slate, quartz and more minerals
Altitude:	550m -900m.
Clima:	Continental with a big Atlantic influence.
Grape:	85% Mencia 15% Red and whites native varieties coplanted: Godello Doña Blanca, , Palomino...
Age of vineyards:	1900 - 1940.
Density of vineplants:	5.500 vineplants/Ha.
Viticulture:	Organic and high quality viticulture: pruning in winter and in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.
Vineyards:	Free- standing.
Irrigation:	No.
Harvest:	Manual and selective picking in the vineyards with baskets
Winery:	100% Hole cluster. Malolactic and alcoholic fermentations are espontaneous with indigenous yeast in a foudre with no control of temperature.
Maceration:	Skin contact during 25 days.
Aging:	1 year in french oak barrels of different sizes.
Bottelling	In the winery.
Alcohol:	13.5%

Enologist:	José Ant. García García.
Viticulture:	José Ant. García García.
Foundation:	2010
Wine:	Palomino de Corullón
Classification:	Vino de villa.
Vintage:	2022
Vineyards:	Crafted from estate grown grapes
Soils:	Chalky soils.
Altitude:	550m -900m.
Clima:	Continental with a big Atlantic influence.
Grape:	85% Mencia 15% Red and whites native varieties coplanted: Godello Doña Blanca, , Palomino...
Age of vineyards:	1900 - 1940.
Density of vineplants:	5.500 vineplants/Ha.
Viticulture:	Organic and high quality viticulture: pruning in winter and in green, coverage soils, clearing with moderation. Treatments of sulfur powder and copper.
Vineyards:	Free- standing.
Irrigation:	No.
Harvest:	Manual and selective picking in the vineyards with baskets
Winery:	100% Hole cluster. Malolactic and alcoholic fermentations are spontaneous with indigenous yeast in a foudre with no control of temperature.
Maceration:	Skin contact during 25 days.
Aging:	1 year in french oak barrels of different sizes.
Bottelling	In the winery.
Alcohol:	12.8%