



PARITAL

BODEGA BALCONA



Presentation

Bodega Balcona was established in 1998 by 6 siblings devoted to the viticulture. The winery project begun in Bullas in 1997 with the aim of establishing a high-quality winery in the area after the siblings had attended a wine conference led by Josep Lluís Pérez Verdú from Priorat,

The project was based on optimism but also on the experience gained by our family that had always been dedicated to winegrowing as well as the family heritage: our own vineyards located in a privileged area called the Aceniche Valley.

From that moment, Partal has managed to step-by-step get positioned among the best wines from Murcia as well as lend prestige to the Bullas Appellation.





Philosophy

The Bodega Balcona project is based on the following three principles:

Our wine is made of 100% own grape production

Partial is mainly made of low producing sexagenarian monastrell vines.

The soil diversity adds complexity to our wines.

The microclimate, which is characterized by morning dew, extreme temperature differences between night and day during summertime and snow in wintertime.

Natural vine farming and winemaking process

We only use organic natural fertilizers for the vine growing and when possible sulfur and copper as preventive treatments. We use autochthonous yeasts in the winemaking process to enhance the characteristics of our terroir. The wine is only lightly filtered in order to not rest meatiness and therefore sediments might appear in the bottle which is another indication of its natural characteristics.

Selective manual grape harvest

We harvest in 20 kg cases and handpick only the best clusters on each vine stock.





Different: We are sure that Partal has a very special personality because in the Aceniche valley there is a mixture of different soils, microclimates and grape varieties:

Different soils: clayey with abundant loose stones, limestone... reds, whites and blacks form our particular landscape of soils.

Different microclimates where just a few metres separate plots where only the monastrell grapes escape the late frosts of others which allow the cultivation of varieties which have a much shorter cycle.

Different varieties: Monastrell, Tempranillo and Cabernet Sauvignon in the 37 barrels and Monastrell of old vines, sirah, tempranillo, cabernet sauvignon and merlot in our Partal.

Let time take its course. Today everything seems to move at an enormous speed, but our philosophy assumes that great wines need time:

time for the grapes to mature, maceration time in the tanks in order to achieve a structure, time to age in the best French oak barrels, time on wine racks so that the wines become rounded and combined, time for them to breathe when they are opened so they can be enjoyed in short sips.

Life, shades. Long life within the bottle and wines with various shades.





Why Partal?

As a family-owned winery we were looking for links that would tie the project to our vine grower background. **Partal** was our Father's nickname and there is a manor house in Alhambra situated in the neighbor province Granada that shares the same name.



PARTIAL

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Terroir and vineyards

We are certain about that special character in our wines due to the vineyards' unique environment. There are different Terroirs in the Aceniche Valley

Different microclimates in the valley. There are colder areas where the Monastrell variety is the only grape that does not suffer the late frost and areas that are more protected from the air currents. There are also the mountain slopes that allow the farming of short-term varieties like for instance our trellis trained and dry-farmed Merlot that is cultivated at 900 meters altitude.

Geological studies confirm that there is an important ground water level that supplies water to the oldest Monastrell vines with the deepest roots, which helps to avoid hydrous stress and contributes to achieve a balanced wine. Our Cabernet Sauvignon and Shiraz are the only varieties that are irrigated.

Each vineyard grows on different soil.

The Monastrell grows on black and slaty soil that imparts a mineral character to our wines.

The Tempranillo grows on clay soil. **The Cabernet Sauvignon** grows on clay soil with lots of loose stones.

Our **Shiraz** grows on limy soil. The **Merlot** grows on clay and limy soil





Our winery

Due to its beauty and **ecological value** the Aceniche Valley has been declared “**Area of outstanding natural interest**”.

The vineyards flow through the mountains and in the middle of the vineyards is the winery situated. The winery is a functional building and well integrated in the landscape and was designed with the aim of achieving high-quality wines. All details have been designed in compliance with this aim: The harvested grapes are carefully selected at the sorting table and thanks to the vertical extent between the reception area and the winemaking area, the grapes arrive to the tanks almost by gravity.

The grape juice ferments in temperature-controlled stainless steel tanks with a capacity of 5000 and 10000 kg. The whole process is at all times controlled by our enologist.

In order to pamper the ageing of our wines, the wine cellar is situated under the ground thus providing us with the ideal temperature and relative humidity for the ageing process in oak casks and binning. Our first wine, “**Partal**”, is aged in the best French Allier oak casks while “**37 barricas**” settles in American and French oak casks.





The wines

At **Bodega Balcona** we focus on red wine ageing with a modern cut. The wines are well balanced with a full-bodied character where the spirit of the sexagenarian Monastrell, of the Terroir and of our family's efforts to excel each year is found.

Partal is the common brand name that gives the name to the two wines we produce.

PARTAL





PARTAL

is our first and most complex wine and our flagship when it comes to specialized national and international press.

Varieties: 60% of Monastrell grapes that origin from sexagenarian Monastrell vine stocks, 40% Tempranillo, Shiraz, Cabernet Sauvignon and Merlot.

The Monastrell and Tempranillo vines are bush-trained and dry-farmed while the Cabernet Sauvignon and Shiraz are trellis trained and drip irrigated.

Soil Characteristics: Clay, calcareous and slaty soil.

Grape Harvest: The grape harvest takes place from the 2nd or 3rd week of September until the 2nd or 3rd week of October. The grapes are handpicked and put into cases with the grape selection made at the vineyard and in the winery.

Summary Partal This wine made from low producing sexagenarian Monastrell vine stocks, Tempranillo, Cabernet Sauvignon, Shiraz and Merlot, is fermented at an approximate temperature of 29-30° C for 10 days. The must is manually pumped over twice a day and macerated for 21 days after the fermentation process. The wine is separately entered in oak casks after the required pressing and racking. We design the final coupage after 12 months of ageing.

Serving temperature: 16 -18° C

Wine and food pairing: red meat, game and cured cheeses.

Tasting Note: Beautiful ruby red color with generous aromas of black berry, prunes and toasts. Soft and at the same time creamy and fleshy palate with ripe tannins and a long, complex and powerful finish. Balanced and elegant.

We recommend you decant this wine one hour before being served at 16-17°C.





37 BARRICAS

37 Barricas, our second wine, was named after the first harvest that turned out to become exactly 37 oak barrels of wine. It is a less complex wine but still in line with the uniqueness of the wines produced at Bodega Balcona.

Soil characteristics: Clay, calcareous and slaty soil

Grape harvest: The grapes are handpicked and put into cases with the grape selection made at the vineyard and in the winery. The grape harvest takes place from the 2nd or 3rd week of September until the 2nd or 3rd week of October

Summary 37 Barricas

This wine, made of Monastrell grapes from 30-year-old vine stocks, Tempranillo and Cabernet Sauvignon grapes, is fermented at an approximate temperature of 28° C during 7 days. During this period of time the must is pumped over twice a day while in the tanks and macerated for 15 days after the fermentation process. The wine is separately entered in oak casks after the required pressing and racking process that is carried out periodically during 2 months. After 7 months of ageing the final coupage is designed: 65% Monastrell, 20% Tempranillo and 15% Cabernet Sauvignon.

Wine and food pairing: Roasted meat and stews.

Tasting note: Garnet-red color with aromas of ripe black berries and spice notes. Powerful palate with balanced ripe tannins and a long and flavorful finish.





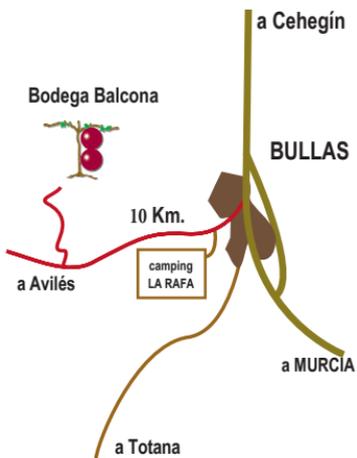
PARTAL
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37
D.O. BARRIO



LOCATION

Bodega Balcona, S.L. is located at 10 Kilometers of the village of Bullas (Murcia) . In the Aceniche Valley.



GUIDED VISITS

We invite you to come and visit our magic Aceniche Valley, our vineyard and winery.

Bodega Balcona its affiliate to Wine Route of Bullas

At Bodega Balcona you will find the answer to your questions about vines and wines by means of guided visits that always finish with a tasting of our wines and other Bullas products. In Balcona Winery you will find a spacious shop where you can purchase our wines. We adapt to your timetables. For further information please send an e-mail to: bodegabalcona@larural.es





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