

# Licinia by Olga Fernandez



Olga Fernandez



**What makes Licinia Unique?**  
Estate own grapes, biodynamic viticulture. Only one wine made. Every variety is vinified separately. A wine that speaks the language of this terroir in a balance and elegant fashion.

Licinia is an estate bottle wine by Bodegas Licinia in the DO of Vinos de Madrid. Made by three visionaries who are conscious of the immense opportunity the vineyards of southeast Madrid present. Olga Fernandez the Winemaker, Victor Algora and Jose Ramón Lissarrague, the most prestigious viticulturists in Spain, are the trio and soul of Licinia.

During Roman times the town of Morata, where the Bodega is located, was called Licinia. Yes, the mantra at Licinia is “no compromises.” And it appears to be working for them so far: in a blind tasting of 200 wines this year (early 2009) by a panel of 50 distinguished winemakers, Licinia was named the best red wine in Spain. And that accomplishment, was with the 2006—their first vintage. Not bad for a little warehouse on the outskirts of Madrid.

This is not a fancy showboat winery with gardens and a tasting room. Instead, it is a homage to the soil and soul of Madrid where attention to detail is paramount. The small, cool room with 180 barrels and metal cages housing wines yet to be released is a testament to hard work in an effort to do something superb.

**GRAPES** 40% Syrah, 30% Cabernet Sauvignon, 30% Tempranillo (All biodynamic farming without certification). Sixty-seven acres divided into four different parcels: Tempranillo, Syrah, Cabernet and Merlot.

**PRODUCTION** 1,000 cases made, 150 for the U.S.

**VINIFICATION** During harvest the best clusters in the vineyard are picked and brought to the winery in small 8kg boxes with refrigerated vans to avoid oxidation. Once at the winery, the grapes are kept in a refrigerated room for up to 48 hours at 41°F temperature to increase its aromatic expression. Thereafter, the best clusters and later the best berries are selected. Maceration takes place at cool temperatures for 10 to 15 days, fermentation occurs in small stainless steel tanks of 5,000 lit and 3,000 lit capacity. After fermentation the wines go into barrel 225 lit capacity where they aged and undergo malolactic fermentation.

**AGEING** 12 months in 95% French oak Barrels and 5% American oak. 50% new and 50% 1 year old oak barrels. The wines are not clarified or cold stabilized. The barrels are racked every 3 months. Battonage is also practiced during the 12 month oak ageing process.

**LOCATION** Zone 7, Southeast of Madrid, town of Morata, within the sub region of Arganda at about 2,100 ft elevation.

**SOIL** Clay and limestone. Poor soil yielding concentrated small grapes that are balanced in sugar and acidity.

**CLIMATE** The average temperature between April and October is 64.5° F with 19.4 inches of yearly rainfall. The southern Continental climate's hot days and cool nights, plays a major role in the slower, yet more balanced ripening process of the grape.

VINEYARD	VARIETY	ACRES	AGE (2008)	SOIL
CASTILLO CASASOLA	SYRAH	10	8	LOAM
FINCA VALGRANDE	TEMPRANILLO	40	5	CLAY AND LIMESTONE
FINCA VALGRANDE	MERLOT	7	5	CLAY AND LIMESTONE
FINCA CABERNET	CABERNET	9	4	LOAM