



## San Isidro

# Juan Garcia Valera

(hwan gahr-SEE-ah vah-LAY-rah)



LOCATION

Murcia, España.  
(D.O. Bullas)  
10 hectares. 675 meters.



ESTATE

San Isidro.  
(sahn ee-SEE-droh)



WINEMAKER

Juan Garcia Valera.  
(hwan gahr-SEE-ah vah-LAY-rah )



ENOLOGIST

Nicolas Bastida.



ENVIRO-COMMITMENT

Hand-harvested. No irrigation.  
Chemical-free. Registered organic.  
(Certification official in 3 years).



ESTATE PRODUCTION

5,000 cases.



PARTNERSHIP

Juan has been part of the Small  
Vineyards family since 2008.

From one of the poorest and least known regions of Spain, Bullas has lagged behind the notoriety of neighboring region, Jumilla, which has become famous in recent years due to plantings by high-profile wine companies (Jorge Ordenez). However, Bullas is superiorly “high and dry,” and has older vines on average. As a result, Juan Garcia Valera, is able to make absolutely delightful Monastrell (Mourvèdre) from vines as old as 60 years, and as high as 2,100 feet above sea level! Although he is a fourth generation winemaker, Valera does not own a cellar – he can’t afford it. Instead, he bottles his wine at the local co-operative, the same way his family always has. All grapes, which are picked by hand, are placed into small baskets (a new change); and the Valeras are now separating their crus into different, small tanks for maximum control and expression of terroir. It is this type of innovation that caught our attention. When combined with the extreme conditions that these vines thrive under – the can literally go years without rain – it is no wonder that this stressed fruit produces wines as complex as a 90-foot root system. Indeed, one of the ironies of winemaking, is that old vines can taste so fresh – those who really know believe that “freshness” is not only a style, but an illusion, based on intense mineral composition. The theory goes that the minerals provide a base, a slightly earthen foundation, on which the freshness of the young fruit is delivered, strengthening and prolonging the finish. Without this base, the freshness breaks down more quickly, and dissipates on the palate. The end result is the impression of brighter fruits and greater freshness, when in fact, it is the foundation – and the juxtaposition against it – that we taste. Such is the journey with Valera’s wine – it is bright and fruity, but comfortable and experienced, like a great Glenn Miller big-band dance tune. We believe Juan’s wine will be a thing of beauty for many vintages to come.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

[www.svimports.com](http://www.svimports.com)