



Vino de Pueblo
CASA AURORA
VILLA DE ALBARES

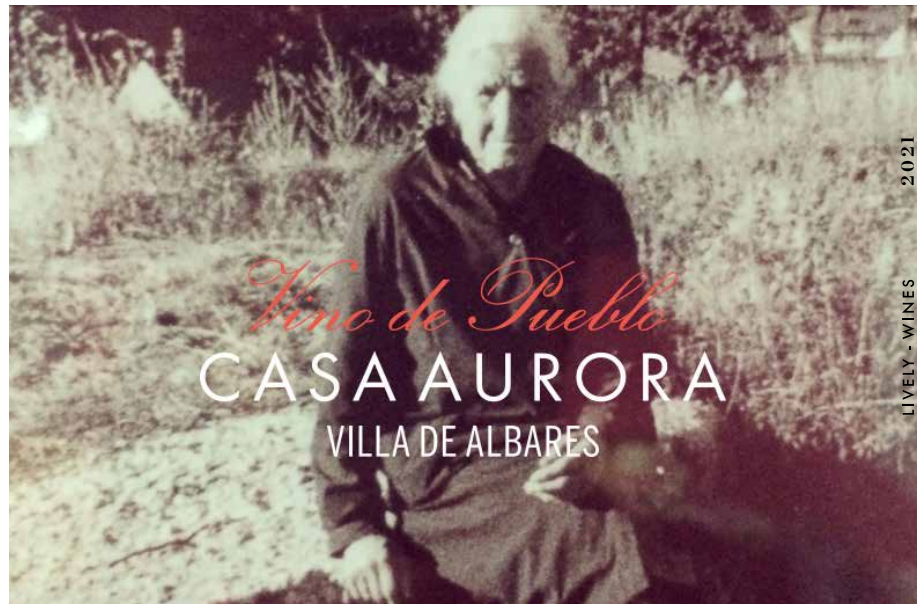
BIERZO ALTO



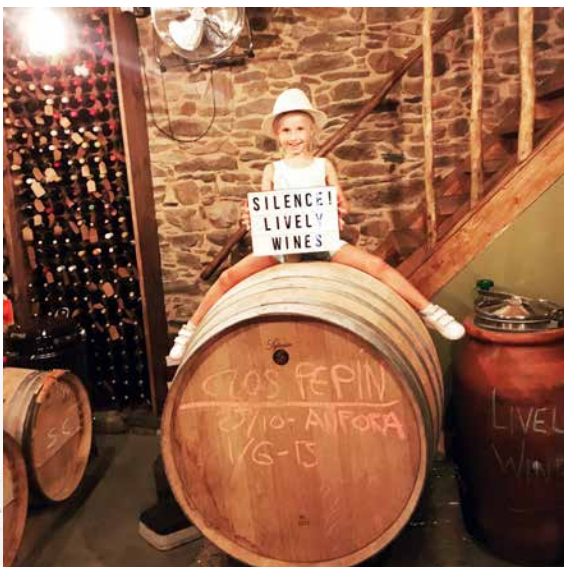
CASA AURORA,
is a direct tribute to
my great-grandmother
AURORA GARCÍA
– La Señora Aurora –,
and an indirect tribute
to my village, **VILLA**
DE ALBARES,
and to the Bierzo Alto
and its people.
It is the *rescue and*
recovery of old vines
and ways of working.



1996







It is that the names of places and people should not be forgotten. Farmers. Grape growers. Workers. It is the bottling of landscapes and stories. Years. Harvests. Bottles that talk and tell us those stories. Ways of doing things and ways of living. Doing those things as they were done before but with the knowledge we have now. With each vintage we produce we win the battle against this forgetting and against the mountain. Would that we could be an inspiration to others and once again see the hillsides being worked by the young.

CASA AURORA *is made organically.*

We do not use weed-killers, systemic chemicals, fertilizers or pesticides. Horsehair infusions, buttermilk or sulphur are the treatments we employ to look after our parcels.



VILLA DE ALBARES

is situated in the Bierzo Alto (High Bierzo), an area traditionally recognized for coal and mineral deposits, drained by the Sil and the Boeza rivers. These two rivers divide the Bierzo Alto into two valleys: that of the Sil and that of the Boeza.



We are in the Boeza valley, half way between the mid- and the high mountain, in one of the last villages where the vine is able to achieve optimum maturity in the Bierzo. Ripeness, yes, but almost one month later than the villages of the Bierzo Bajo (Low Bierzo), such as Villafranca, Cacabelos or Valtuille. A wooded region with striking natural contrasts, where the old vineyards are in a constant battle for survival with the chestnuts and oaks that surround them and whose luck resides in the south-facing exposure of the hillsides. Life is not easy in the mountains. The surviving vineyards are planted on iron-rich red clay soils with a high percentage of granite, which is decomposed to a greater or lesser extent, and are situated at altitudes

which range between 780m and more than 1000m above sea level. They are made up of a mixture, which could probably be called typical, of varieties such as Garnacha Tintorera and Garnacha which are at least, if not more, important than Mencía itself and where the white variety Palomino (known here as Jerez) is widely planted along with other whites such as Godello or Doña Blanca, the latter two being less prevalent. As a general rule, each vineyard that we rescue tends to have a minimum of 25% white grapes (of which the majority is Palomino) and a further 25% Garnacha Tintorera, the rest being made up predominantly of Mencía. We find them like this, we look after them like this and we vinify them like this.

POULA means “abandoned” and has become a tribute to the “drinking” wine that the locals have always produced.

A wine with a lot of white grapes and Garnacha Tintorera, foot-pressed in an open stone tank and fermented and aged in clay amphoras. It is an ancestral wine, of atypical and imperfect beauty. We make this wine with a mix of parcels which, for different reasons (normally parcels which are too small to make a single-vineyard wine or those with more than 50% white grapes) we consider appropriate, or with the “leftovers” from the other single-vineyard wines we make. It is the only wine we make from a number of different parcels.

LA GALAPANA, VALDECONTINA, VALLE DEL RÍO and **LA VENDAÑONA** are our single-vineyard wines. Wines which for reasons of landscape, soil, age, exposure and the mix of varieties in the vineyard we believe should be vinified and bottled separately. Wines with very different personalities.

All of our wines are made and aged in our little cellar in the Calle del Olivo en Villa de Albares and they are all made with grapes which we ourselves have farmed organically.



CLOS Pepín

Clos Pepín 2019

VINO DE PUEBLO

-
100% grape juice,
artisan fermentation.

**Traditional, Organic
& Sustainable Viticulture**

CASA AURORA
BIERZO ALTO



Winery: Casa Aurora

Winemaking: Germán R. Blanco

Viticulture: Germán R. Blanco

Wine name: Clos Pepín

Vintage: 2019

Vintage classification: Excellent.

Bottling: November 2020

Vineyards: Mercenary vines. Grapes bought to wine growers from the village, organically cultivated under our supervision

Altitude: 810- 1010 msnm

Location: Villa de Albares

Region: High Bierzo

Sub-region: Boeza Valley

Soils: Iron-rich red clay

Grape varieties: Garnacha Tintorera, Garnacha, Mencía, Palomino, Portuguesa (Trousseau)

Vineyard age: 77 years old

Pruning: Traditional bush vines

Irrigation: No

De-budding: Yes

Suckering: No

Topping: No

Leaf-plucking: No

Green harvesting: No

Harvesting: by hand (strict selection)

Harvest date: third week September 2019

Grape selection: Yes, in the vineyard

Destalking: Yes

Crushing: No

Sulphur: Minimal dose at bottling

Tanks: Flextank eggs, open PVC barrels & amphoras

Pre-fermentation maceration: No

Fermentation with indigenous yeast with no other additives

Fermentation temperature: 21°C. +/-

Pumping over / punching down: regular punching down
Malolactic fermentation: Yes, spontaneous at the end of the summer, 100 % in barrels.

Ageing: Total of 13 months in different deposits, (French barrels of 400 l., Boticella 1100 l, Flextank egg 875L & amphoras of 150 l., 200 l. & 500 l.)

Filtration: No

Clarification: No

Stabilization: No

Alcohol: 12.5% by vol.

Production: 5000 bottles off 0,75l

PEPINK



PePINK CLARETE 2018

**100% grape juice,
artisan fermentation.**

**Traditional, Organic
& Sustainable Viticulture**

CLARETE DE PORRÓN Y TRAGOLARGO



Winery: Casa Aurora
Winemaking: Germán R. Blanco
Viticulture: Germán R. Blanco
Wine name: Pepink Clarete
Vintage: 2018
Vintage classification: Excelent
Bottling date: February 2019
Vineyards: Mercenary strains. Palomino grape bought to a grapegrower from low Bierzo, also part of Valdecontentia vineyard (Clos Pepin)
Altitude: 450-850 m a.s.l.
Location: Villafranca & Albares de la Ribera
Region: Low and High Bierzo
Soils: mainly clay
Grape varieties: Palomino (87%), Garnacha tintorera, Mencía, portuguesa (Trousseau)
Vineyard age: an average of 70 years old
Pruning: Traditional bush vines
Irrigation: No
De-budding: No
Suckering: No
Topping: No
Leaf-plucking: No
Green harvesting: No
Harvesting: by hand (strict selection) in small cases
Harvest date: Second and third week of September
Grape selection: Yes, in the vineyard
Destalking: yes
Crushing: No
Sulphur: Minimal dose at bottling
Tanks: clay amphoras and stainless-steel tanks.
Fermentation with Indigenous yeast with no other additives
Pre-fermentation maceration: No
Fermentation temperature: 12°C +/-
Pumping over / punching down: regular punching down
Malolactic fermentation: No
Ageing: The wine is aged 4 months in amphoras & 3 weeks in stainless-steel tanks
Alcohol: 13% by vol.
Filtration: yes, just to grind.
Clarification: No
Stabilization: No
Production: 670 bottles of 75cl.

SALE OUT



**La Nave
Casa Aurora 2019**
VINO REGIONAL

**100% grape juice,
artisan fermentation.**

**Traditional, Organic
& Sustainable Viticulture**

The wines of Casa Aurora are always born of the same pyramidal structure, much like that of Burgundy. At the top the Vinos de Parcelas (single parcel wines), special and unique like that of Valle del Río or La Galapana. Next the Vinos de Pueblo (village wines) such as Poula or Clos Pepín, and now we've added to the project our regional wine. The missing Star which was no more or less than our vision of a wine from the Bierzo. From the entire Bierzo. Not just from the Bierzo Alto as a subregion or from Villa de Albares as an exclusive geographical unit.

We hope that this wine will help us to grow and that, like its brothers, it will in the coming vintage belong to the D.O. Bierzo.

For me, La Nave is a reinterpretation of those wines which were always drunk in my family home in the Bierzo. The "everyday drinking wines" from a time before the trends.



SOLD OUT

A CLEAR AND BRIGHT WINE, PACKED
WITH RED BERRY FRUIT, SPICES AND
HERBS ON THE NOSE.

WELL-DEFINED AND VIBRANT IN THE
MOUTH WITH A LINGERING FINISH.

Winery: Casa Aurora.

Winemaking: Germán R. Blanco.

Viticulture: Germán R. Blanco.

Wine name: La Nave Casa Aurora.

Vintage: 2019

Vintage classification: Excellent.

Bottling: September 2020.

Vineyards: Mercenary vines.

Grapes bought to wine growers from the
village organically cultivated under our
supervision.

Altitude: 510- 810 msnm

Location: Columbrianos, Albares, Villadecanes.

Region: Bierzo

Soils: clay

Grape varieties: Mencía (90 %)
and Garnacha Tintorera.

Vineyard age: 65 years old

Pruning: Traditional bush vines

Irrigation: No

De-budding: Yes

Suckering: No

Topping: No

Leaf-plucking: No

Green harvesting: No

Harvesting: by hand (strict selection)

Harvest date: first and second week of
September 2019

Grape selection: Yes, in the vineyard

Destalking : Yes (80%)

Crushing: No

Sulphur: Minimal dose at bottling

Tanks: open PVC tanks.

Pre-fermentation maceration: No

Fermentation with indigenous yeast with no
other additives.

Fermentation temperature: 21°C. +/-

Pumping over / punching down: regular
punching down

Malolactic fermentation: Yes, spontaneous at
the end of the summer, 100 % in barrels.

Ageing: Total of 10 months, 8 months in french
oak used barrels (400l & 500l), 2 months in
amphoras (500, 200 & 150 l), 1 month in french
oak "boticella". (1000 l)

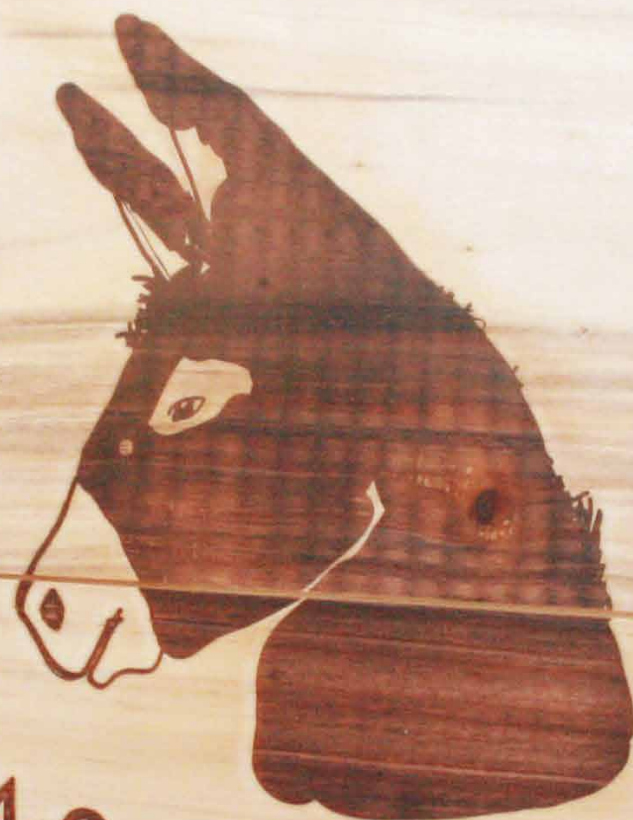
Filtration: yes, very light.

Clarification: No

Stabilization: Si

Alcohol: 12.5% by vol.

Production: 6144. bottles 0,75l



CASA AURORA
VITICULTURA TRADICIONAL
EN ALBARES



Vino de Pueblo

POULA 2019

TRADITIONAL, ORGANIC & SUSTAINABLE VITICULTURE

Winery: Casa Aurora
 Winemaking: Germán R. Blanco
 Viticulture: Germán R. Blanco
 Wine name: Poula
 Vintage: 2019
 Vintage classification: Excellent
 Bottling date: november 2020
 Vineyards: El quinytanal de Amor Fernández,
 Las Vendañonas de Amor Fernández y Mariano Merayo,
 La viña del Cajé, Tras el Palomar del Roso.
 Altitude: between 700 and 800m a.s.l.
 Location: Villa de Albares
 Region: Bierzo Alto
 Sub-region: Boeza valley
 Soils: Red clay and granite
 Exposure: South and south-west facing
 Grape varieties: Mencía, Garnacha Tintorera,
 Portuguesa (Trousseau), Palomino, Godello,
 Doña Blanca (approx. 40% white grapes)
 Vineyard age: 70 – 80 years old
 Pruning: Traditional bush vines
 Irrigation: No
 De-budding: No
 Suckering: No
 Topping: No
 Leaf-plucking: No
 Green harvesting: No
 Harvesting: By hand (strict selection) in small cases
 Harvest date: Last week of September 2019
 Grape selection: Yes, in the vineyard
 Destalking: yes
 Crushing: No
 Sulphur: Minimal dose at bottling
 Tanks: Flex Tank eggs 875ml & amphoras.
 Pre-fermentation maceration: No
 Fermentation temperature: <25°C
 Pumping over / punching down: Foot pressing and regular
 punching down
 Malolactic fermentation: Yes. In barrels
 Ageing: The wine is aged in 2 x 500l French oak used
 barrels during 13 months
 Alcohol: 12,5 % by vol.
 Filtration: No
 Clarification: No
 Stabilization: No
 Production: 1.123 bottles of 75cl



Vino de Parcela

LA GALAPANA 2019

TRADITIONAL, ORGANIC & SUSTAINABLE VITICULTURE

Winery: Casa Aurora
 Winemaking: Germán R. Blanco
 Viticulture: Germán R. Blanco
 Wine name: La Galapana
 Vintage: 2019
 Vintage classification: excellent
 Bottling date: November 2020
 Vineyards: La Galapana
 Altitude: 980m a.s.l.
 Location: Villa de Albares
 Region: Bierzo Alto
 Sub-region: Boeza valley
 Soils: Iron-rich red clay
 Exposure: East facing
 Vineyard size: 0.25ha
 Grape varieties: Mencía (95%), Garnacha Tintorera, Garnacha
 Vineyard age: 15 – 90 years old
 Pruning: Traditional bush vines
 Irrigation: No
 De-budding: No
 Suckering: No
 Topping: No
 Leaf-plucking: No
 Green harvesting: No
 Harvesting: By hand (strict selection) in small cases
 Harvest date: last week of September 2019
 Grape selection: Yes, in the vineyard
 Destalking: yes
 Crushing: No
 Sulphur: Minimal dose at bottling
 Tanks: open barrels
 Pre-fermentation maceration: No
 Fermentation temperature: <25°C
 Pumping over / punching down: Foot pressing and
 regular punching down
 Malolactic fermentation: Yes. In barrel
 Ageing: The wine is aged 13 months in a 400l used
 French oak barrel.
 Alcohol: 12,5% by vol.
 Filtration: No
 Clarification: No
 Stabilization: No
 Production: 515 bottles of 75cl



Vino de Parcela VALLE DEL RÍO 2019

TRADITIONAL, ORGANIC & SUSTAINABLE VITICULTURE

Winery: Casa Aurora
 Winemaking: Germán R. Blanco
 Viticulture: Germán R. Blanco
 Wine name: Valle del Río
 Vintage: 2019
 Vintage classification: Excellent
 Bottling date: November 2020
 Vineyards: Valle del Río
 Altitude: 820m a.s.l.
 Location: Villa de Albares
 Region: Bierzo Alto
 Sub-region: Boeza valley
 Soils: Iron-rich red clay with a lot of decomposed granite on the surface
 Exposure: South facing
 Vineyard size: 0.58ha
 Grape varieties: Garnacha Tintorera (60%), Garnacha (10%), Mencía (10%), Palomino (17%), Godello (approximate quantities)
 Vineyard age: Between 40 and 100 years old
 Pruning: Traditional bush vines
 Irrigation: No
 De-budding: No
 Suckering: No
 Topping: No
 Leaf-plucking: No
 Green harvesting: No
 Harvesting: by hand (strict selection) in small cases
 Harvest date: last week of September 2019
 Grape selection: Yes, in the vineyard
 Destalking: yes
 Crushing: No
 Sulphur: Minimal dose at bottling
 Tanks: Open barrels
 Pre-fermentation maceration: No
 Fermentation temperature: <25°C
 Pumping over / punching down: Foot pressing and regular punching down
 Malolactic fermentation: Yes. In barrel
 Ageing: The wine is aged 13 months in a used 500l. French oak barrel.
 Alcohol: 12,5% by vol.
 Filtration: No
 Clarification: No
 Stabilization: No.
 Production: 618 bottles of 75cl



Vino de Parcela LA VENDAÑONA 2018

TRADITIONAL, ORGANIC & SUSTAINABLE VITICULTURE

Bodega: Casa Aurora
 Winemaking: Germán R. Blanco
 Viticulture: Germán R. Blanco
 Wine name: La Vendañona
 Vintage: 2018
 Vintage classification: Excellent
 Bottling date: October 2019
 Vineyards: La Vendañona
 Altitude: 890m a.s.l.
 Location: Villa de Albares
 Region: Bierzo Alto
 Sub-region: Boeza valley
 Soils: Iron-rich red clay with a lot of decomposed granite on the surface
 Exposure: South facing
 Vineyard size: 0.18ha (cherry trees) + 0.13ha (pine trees)
 Grape varieties: Mencía (60 – 70%), Garnacha Tintorera (15%), Garnacha, Palomino, Godello, Doña Blanca
 Vineyard age: over 100 years old.
 Pruning: Traditional bush vines
 Irrigation: No
 De-budding: No
 Suckering: No
 Topping: No
 Leaf-plucking: No
 Green harvesting: No
 Harvesting: By hand (strict selection) in small cases
 Harvest date: last week of September 2018
 Grape selection: Yes, in the vineyard
 Destalking: yes
 Crushing: No
 Sulphur: Minimal dose at bottling
 Tanks: Amphoras
 Pre-fermentation maceration: No
 Fermentation temperature: <25°C
 Pumping over / punching down: Foot pressing and regular punching down
 Malolactic fermentation: Yes. In barrel
 Ageing: The wine is aged in a used French oak barrel of 500l
 Alcohol: 13% by vol.
 Filtration: No
 Clarification: No
 Stabilization: No
 Production: 633 bottles of 75cl

SOLD OUT



LA BOTA BIBA 2017

100% GRAPE JUICE.

TRADITIONAL, ORGANIC & SUSTAINABLE VITICULTURE

Winery: Casa Aurora

Winemaking: Germán R. Blanco

Viticulture: Germán R. Blanco

Wine name: La Bota Biba

Vintage: 2017

Vintage classification: Very good

Bottling date: August 2018

Vineyards: Mercenary strains.

Grapes bought to wine growers from Low Bierzo

Altitude: Between 450 and 550m a.s.l.

Region: Low Bierzo

Su región: Villafranca

Soils: mainly clay

Grape varieties: Palomino (98%)

Vineyard age: 80

Pruning: Traditional bush vines

Irrigation: No

Suckering: Yes

Leaf-plucking: No

Green harvesting: No

Harvesting: By hand (strict selection)

Harvest date: last week of September 2017

Destalking: No

Crushing: No

Sulphur: Minimal dose at

Tanks: stainless steel tanks

Pre-fermentation maceration: Yes, 10 days with their skin.

Fermentation with indigenous yeast with no other additives

Fermentation temperature: 17°C+/-

Pumping over / punching down: pumping down/Battonage

Malolactic fermentation: No

Ageing: A total of 12 months in an old oloroso butts.

Biologic aging under the veil flower during the first and also the last months of its aging.

Filtration: No

Clarification: No

Stabilization: No

Alcohol: 14,5% by vol.

Production 2017: 700 bottles of 75cl



BIBA VIÑAS VIEJAS 2017

100% GRAPE JUICE.

TRADITIONAL, ORGANIC & SUSTAINABLE VITICULTURE

Winery: Casa Aurora

Winemaking: Germán R. Blanco

Viticulture: Germán R. Blanco

Wine name: BIBA Viñas Viejas

Vintage: 2017

Vintage classification: Very good

Bottling date: August 2018

Vineyards: Mercenary strains.

Grapes bought to wine growers from Low Bierzo

Altitude: between 450 and 550m a.s.l.

Region: Low Bierzo

Su región: Villafranca y Cacabelos

Soils: mainly clay

Grape varieties: Palomino (98%)

Vineyard age: 70

Pruning: Traditional bush vines

Irrigation: No

Suckering: Yes

Leaf-plucking: No

Green harvesting: No

Harvesting: By hand (strict selection)

Harvest date: first week of September 2017

Destalking: No

Crushing: No

Sulphur: Minimal dose at bottling

Tanks: stainless steel tanks

Pre-fermentation maceration: Yes, a week with their own skin.

Fermentation with indigenous yeast with no other additives

Fermentation temperature: 12°C+/-

Pumping over / punching down: pumping over

Malolactic fermentation: No

Ageing : A total of 10 months in French oak

Botticella 500 l. in an Amphora and 300 l. in a French oak barrel.


Filtration: yes, very soft

Clarification: No

Stabilization: No

Alcohol: 13,5% by vol.

Production 2017: 2000 bottles of 75cl



There is enormous diversity
in the soils of my vineyards.
There are many different qualities.
Their greatest significance in our
wine-making.

IN THE SOILS START ALL !!!

G.R.B.



Vino de Pueblo
CASA AURORA
VILLA DE ALBARES