



CERRO LAS CUEVAS 2019

TERROIR SELECTION

VINEYARDS: Grapes from our vineyards in Ollauri, in the areas known as "Las Laderas" and "Calitrancos", where the vines date back 90 years and grow in very narrow area on a steep slope. Mixture of varieties in the following approximate proportion: 80% Tempranillo, 12% Graciano, 3% Mazuelo and 5% Garnacha. Limestone soil, with pebbles on the surface in "Las Laderas" and more sandy soil in "Calitrancos".

HARVEST: Grapes were handpicked in 15 kg crates and then hand sorted at the winery.

WINEMAKING: Traditional elaboration with fermentation in an open stainless steel vat, autochthonous yeast and gentle plunging the cap to carefully extract noble tannins from the skin. Malolactic fermentation and subsequent aging in French oak foudre.

SOIL: Poor soils with a high limestone content helps create structured wines with an exceptional tannin concentration.

CLIMATIC YEAR: The winter was extremely dry and mild, with lower rainfall than usual. Some plots located in the Sierra de la Sonsierra were also affected by frost at the end of May. Both factors, along with a very hot and dry spring, led to lower production. The month of June was marked by unusually warm temperatures that caused signs of water stress in the vines, but was completely resolved by precipitation during July and August. The rainfall, with sufficient vegetation, allowed the grapes to ripen with excellent freshness, which will be the hallmark of this vintage.

**ANALYTICAL
PARAMETERS:** Alcohol: 15%
Ph: 3.62
Residual Sugar: 2.29 g/l

Nº OF BOTTLES: 4.486 (0,75 cl) and 200 Magnum

