



CERRO LAS CUEVAS 2017

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 barrels.

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

CLIMATIC YEAR: The 2017 vintage will go down in history as "the year of the frost". After a dry and mild winter, budding occurred notably early in the season. Then, on April 28th, the eve of San Prudencio, temperatures dropped below zero in the majority of our vineyards. This event played a definitive role in our approach to the vineyard throughout the vegetative cycle. Due to low-yield production and the summer drought, all work in the vineyard focused on avoiding the loss of freshness in the different varieties. This was earliest vintage in Rioja's recorded history, and the final result has been exceptional: very fragrant and balanced wines, thanks to the fresh nature of our vineyards' locations, among other factors. Nevertheless, it was a curtailed vintage, with average yields lower than usual.

ANALYTICAL PARAMETERS: Alcohol: 14.4%
Ph: 3.73
Residual Sugar: 2.29 g/l

Nº OF BOTTLES: 5.339 (0,75 cl) and 200 Magnum

