



CERRO LAS CUEVAS 2022

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 barriques.

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

CLIMATIC YEAR: Following heavy rains in November and early December 2021, we started 2022 with an almost total absence of precipitation during January and February. Later, we saw some humidity and temperatures milder than average. In mid-April we were given a preview of the heatwave and in May, average temperatures were above 25°C (77°F). This resulted in an uneven vegetative growth among the vines. The arrival of June brought a 20°C drop in temperature in a matter of two days before beginning to rise again sharply, ushering in a very warm July and August with no rainfall. September was atypical due to the lack of the normal thermal oscillation at night. Minimum night time temperatures were close to 20°C (68°F). Finally, the harvest began with no rainfall, which helped produce small, concentrated grapes, resulting in a very good vintage.

ANALYTICAL PARAMETERS: Alcohol: 15% | Ph: 3.76 | Residual Sugar: 1.9 g/l

N° OF BOTTLES: 2.896 (0,75 cl) and 239 Magnum

