



CERRO LAS CUEVAS 2023

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: The year started with little precipitation during January and February but with mild temperatures that were higher than average. Little to no rainfall continued into Spring during April and May, but June brought 15 days of storms and, in some places, hail. This rain, followed by a hot summer caused more rapid growth and induced the earliest veraison in memory. As harvest approached, precipitation increased again over the course of a few days, which eased the stress on the vines. The harvest was quick and early, luckily avoiding the hail and storms our area saw afterwards.

ANALYTICAL PARAMETERS: Alcohol: 14% | Ph: 3.48 | Residual Sugar: 2.1 g/l

Nº OF BOTTLES: 2.492(0,75 cl) and 47 Magnum

