



CERRO LAS CUEVAS 2014

TERROIR SELECTION

VINEYARDS: Old bush-trained Tempranillo vines (95%) that are approximately 80 years old, along with a small portion of Graciano (5%), grown on small plots around the village of Leza in Rioja Alavesa, at the foot of the Sierra Cantabria. The landscape consists of south-facing slopes and gentle plateaus, where vineyards intermingle with old oak trees. This spontaneous vegetation is indicative of the area's marked Atlantic influence, which clearly contributes to this wine's freshness and balance.

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. Gentle plunging the cap to carefully extract noble tannins from the skin. Malolactic fermentation in French oak barrels, with a specially selected toast so as not to interfere with the pure original expression of this wine.

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

TASTING NOTES: Cherry red color with a high layer. Very intense, fruity, black fruit: blueberry, blackberry, etc. . . As well as licorice and other notes of the soil (chalk). Wide, ample and full-bodied in the mouth but with excellent acidity which instills it with structure and longevity. Potent and complex with finesse.

ANALITICAL PARAMETERS: Alcohol content: 14.9%
pH: 3.73
Residual sugar: 2.29 g/l

No. OF BOTTLES: 3,912 (75 cl.) / 60 (Magnum)

