



CERRO LAS CUEVAS 2021

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 and French oak barriques.

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

CLIMATIC YEAR: The year began with the Filomena storm providing hydration to the vineyards followed by occasional frosts in April and storms in June. During summer, there was an almost total lack of precipitation during July and August, which is atypical, and maturation was accompanied by some water stress in warmer areas, but in good conditions in cooler regions. At the end of September in the warm areas, heavy rains made the harvest difficult in these early ripening areas, but greatly favoured the natural maturation in higher areas. In sum, an excellent year for vineyards that were harvested at the normal time.

**ANALYTICAL
PARAMETERS:** Alcohol: 15%
Ph: 3.65
Residual Sugar: 2.29 g/l

Nº OF BOTTLES: 4.966 (0,75 cl) and 237 Magnum

