

Cuevas de Arom,
`As Ladieras` Calatayud Garnacha 2018
Calatayud, Spain



PRODUCER

Cuevas de Arom is a new project in Calatayud led by friends Fernando Mora MW and Mario López. The project's aim is to redefine the style of Garnacha by producing elegant and fresh examples of the variety. In their search for Spain's finest and forgotten plantings of Garnacha, the project became a joint venture with Bodegas San Alejandro, a unique cooperative which champions the conservation of old vines, and the development of organic and sustainable viticulture. The cooperative still owns some of the oldest and highest vineyards in the region planted on precipitous slopes, offering Cuevas de Arom access to the best Garnacha fruit.

VINEYARDS

The 30-60 year old Garnacha vines are grown on pre-Cambian slate and quartzite soils across 8.5 hectares of vineyard on north-facing slopes at 600m altitude. The vineyards are undergoing conversion to organic viticulture. 'As Ladieras' is an expression from the local Aragonese dialect meaning 'slopes'. Fernando considers this to be his 'Premier Cru' vineyard.

VINTAGE

2018 was a year characterised by high rainfall, above average for the past 10 years. The budding period began as usual but a wet spring and a cold April held back the cycle, resulting in the grapes maturing later than normal. The quality of the grapes, however, was excellent thanks to this slower ripening and low yields. The grapes for As Ladieras were hand-harvested on 27th September. The wines from 2018 display superb acidity and firm tannins.

VINIFICATION

The grapes were fermented using indigenous yeasts in open-top cement tanks with 100% whole bunch included. Fermentation lasted 35 days with daily, manual pump-overs. The wine was aged in a combination of concrete eggs and 500l oak barrels for 10 months before bottling.

TASTING NOTES

As Ladieras has a bright red-fruit profile, with lifted notes of red cherry and wild herbs such as bay, rosemary and lavender. Light on its feet, it deftly balances serious concentration with juicy acidity.

Grape Varieties	100% Garnacha
Winemaker	Fernando Mora MW & Mario López
Closure	Natural Cork
ABV	13.5%
Residual Sugar	3g/L
Acidity	6.23g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan