

Cuevas de Arom,  
`Altas Parcelas` Calatayud Garnacha 2021  
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 fruit for this wine comes from vineyards planted between 1932 and 1983 in the foothills of Sierra Vicort and Sierra Santa Cruz. The vineyards are unirrigated and sit at an altitude between 800 and 950 meters above sea level. The soils are a mix of quartz conglomerates, siliceous conglomerates, calcareous limestone, sandstone and limonite.

## VINTAGE

The 2021 vintage began with a challenging start, as large frosts swept the vineyards, with temperatures reaching -15°C in some places. Snowfall remained in the vineyards for three weeks and budding took place in mid-April. The rainfall was moderate compared to the 2020 season and the grapes were harvested in great health in late September.

## VINIFICATION

The grapes were hand harvested at the end of September ahead of being transported to the winery. Fermentation took place in open-top cement tanks using ambient yeast, lasting 40 days, with a daily manual punch down. The wine was aged for 14 months in cement vessels.

## TASTING NOTES

`Altas parcelas` (a reference to the high altitude plots) offers a superbly balanced expression of Garnacha with bright and fragrant aromas of blackcurrant, white pepper and thyme, supported by firm tannins and beautiful freshness, quite unlike a traditional Spanish Garnacha.

Grape Varieties	<b>100% Garnacha</b>
Winemaker	<b>Fernando Mora MW</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.55g/L</b>
Acidity	<b>5.17g/L</b>
Wine pH	<b>3.57</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>