

Cuevas de Arom,  
`As Ladieras` 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 70 to 90-year-old Garnacha vines are grown in the foothills of the Sierra Santa Cruz, and were planted between 1932 and 1972. The vineyards are currently undergoing conversion to organic viticulture. 'As Ladieras' is an expression from the local Aragonese dialect meaning 'slopes', and Fernando considers this to be his 'Premier Cru' vineyard, thanks to the altitude (800 metres above sea level) and the precambian slate and quartzite soils.

### VINTAGE

The 2021 vintage was complicated and presented an array of challenges. The year began with heavy frosts and snow, with temperatures dropping to -15°C. The turn of spring saw weather return to normal and budbreak occurred as expected in mid-April. A hail episode in July affected the yields of many in the appellation but the highland vineyards, where Cuevas de Arom are based were safe from harm. Late August and early September rains delayed ripening, providing balance and freshness to the wines. This vintage produced beautiful red wines, fresh and firm with depth and intensity.

### 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 then aged in a combination of concrete eggs and 500-litre oak barrels for 10 months before bottling.

### TASTING NOTES

`As Ladieras` has a bright red-fruit profile, with lifted notes of raspberries, violet and wild herbs such as oregano. Light on its feet, it deftly balances serious concentration with juicy acidity.

Grape Varieties	<b>100% Garnacha</b>
Winemaker	<b>Fernando Mora MW</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.45g/L</b>
Acidity	<b>4.96g/L</b>
Wine pH	<b>3.67</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>