

Cuevas de Arom,
`As Ladieras` Calatayud Garnacha 2022
Calatayud, Spain



Grape Varieties	100% Garnacha
Winemaker	Fernando Mora MW
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 2022 vintage was extremely dry and mild. A wet autumn replenished water reserves, followed by a dry winter. Spring started cool and wet, which resulted in late budbreak and avoided the risk of early spring frosts. The rest of the spring and summer were dry, with no fungal pressure.

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.