

CUESTA DE LAS LIEBRES

2020

Pago de Carraovejas

TASTING NOTES

A radical wine at its core. Powerful, firm, round and full of nuanced dark, ripe fruit flavors in perfect balance with sweet spice, chocolate and mineral notes.

TERROIR

Single-plot steeply sloped at 40-50%
Surface Area: 4 hectares (10 acres)
Altitude: 950+ meters (3,120 feet)
Soil: loamy-limestone and calcium-rich soil

WINEMAKING

Alcoholic Fermentation: French Foudres with ambient yeast
Malolactic Fermentation: in the same French Foudres

AGEING

24 months in brand new, extra-fine grain French oak and 17 months in the bottle prior to release.

VINTAGE

After a 2019 with low rainfall, the 2020 vintage was characterized by a winter of abundant rainfall. The vineyard managed to conserve its water reserve, which allowed the vineyard's vegetative cycle to develop with excellent balance and homogeneity. Spontaneous and sown ground covers were used to control vigor. General budbreak took place at the end of April, with no climatic or health incidents. As there was no interference in the development and evolution of the buds, very good yields were obtained in the vineyard, which were balanced thanks to the thinning technique. The grapes were harvested from the plot on September 16.



VARIETIES:	100% Tempranillo
PRODUCTION:	8.000 bottles
APPELLATION:	Ribera del Duero
VITICULTURE:	Viticulture: sustainable, practicing organic
ALCOHOL:	15%

95 - James Sucking
97 - Peñin

"A benchmark Ribera del Duero when it comes to quality. Expect the fine integration of high-grade wood, showing notes of pepper-mint, spices, truffles, dark chocolate, grilled herbs and dark cherry and blackberry fruit"

Zekun Shuai
Senior Editor James Suckling