

# CUESTA DE LAS LIEBRES

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**2021**

Pago de Carraovejas

## TASTING NOTES:

The expression of a precise and pure vineyard. Made only in single vintages. Our viticulture assumes a challenge; a story of equality between man and nature. A radical wine, from the roots. Powerful and very persistent. An authentic wine

## TERROIR:

The Cuesta de las Liebres vineyard sits on a slope with a gradient of more than 30%, full of rich biodiversity. 3.19 ha of tempranillo planted in 1994. The vines border on the upper part with a pine forest where various native species of flora and fauna coexist. The calcareous salts of whitish tone appear in a terroir of limestone marl. The red wine vines are trained by respectful pruning and protecting the sap flows in a vertical vase system. This system takes advantage of the slope to achieve the greatest homogeneity in the ripening process. A great place where the tempranillo shows its purest expression.

## WINEMAKING:

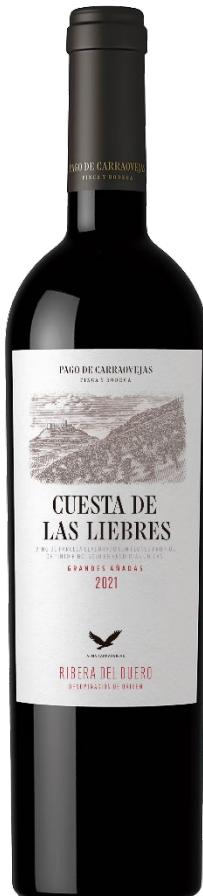
The Cuesta de las Liebres grapes were harvested by hand after an exhaustive monitoring during the ripening cycle and after a first selection in the vineyard. It was transported in small boxes to the winery, where it went through a cold chamber and a double selection table: after a first control of whole bunches, a second manual selection of berries was made after destemming. The must was moved by gravity and the alcoholic and malolactic fermentations were carried out in small wooden vats. To mark the personality of the terroir, the fermentations are carried out spontaneously, with absolute control of the grapes and must at every moment of the process.

## AGEING:

24 months in new 225-liter French oak barrels of extra fine grain and 24 months in bottle.

## VINTAGE:

The 2021 vintage was characterized by a winter marked by high rainfall, which favored the vegetative balance of the vineyard, which developed homogeneously. The vineyard was worked with spontaneous and sown cover crops, which helped to control the vigor of the vines. Budbreak took place at the end of April without any climatic or sanitary incidents. The vines did not encounter any interference in the development and evolution of the buds, which resulted in very good yields that were balanced thanks to the thinning technique. The grapes were harvested from the plot on September 16.



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VARIETIES: 100% Tempranillo,

PRODUCTION: 16,000 bottles

APPELLATION: Ribera del Duero

VITICULTURE: Sustainable, Practicing Organic

ALCOHOL: 14,5 % ABV

100 – Jeb Dunnuck

95 – James Suckling

96 – Tim Atkin

96 – Decanter

“ ...It's truly a beautiful expression of variety, vintage, and site, reaching perfection in its fine-tuned, full-bodied layers of rich cassis, oak spice, and even a touch of garrigue.”

- Virginie Boone  
Editor for Jeb Dunnuck