

Cuevas de Arom, 'Arom' Calatayud Garnacha 2018

Calatayud, Spain



Grape Varieties	100% Grenache/Garnacha
Winemaker	Fernando Mora MW & Mario López
Closure	Natural Cork
ABV	14%
Residual Sugar	3.2g/L
Acidity	6.2g/L
Wine pH	3.51
Bottle Sizes	75cl, 75cl
Notes	Sustainable, 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 fruit for this wine comes from 11 hectares of high altitude vineyards across Calatayud and Campo de Borja. The 50 year old Garnacha vines are grown at 600-800m above sea level. The vineyards are unirrigated and goblet-pruned. The soils are pre-Cambrian slate and quartzite.

VINTAGE

2018 was a year characterised by high rainfall, above average for the past 10 years. The budding period began as usual but a wet spring and a cold April held back the cycle, resulting in the grapes maturing later than normal. The quality of the grapes, however, was excellent thanks to this slower ripening and low yields. Harvest started on the 20th September. The grapes were all hand harvested in 8kg crates. The wines from 2018 display superb acidity and firm tannins.

VINIFICATION

The grapes were fermented using indigenous yeasts in open-top cement tanks with 30% whole bunch included. Fermentation lasted 28 days with daily, manual pump-overs. The wine was aged for 12 months in concrete before bottling.

TASTING NOTES

'Arom' 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.