

CERRADO DEL CASTILLO 2001

This wine is only produced in exceptional years, when harvest reaches the maximum expression of the region and the balance is perfect.

The often difficult and limiting climate of Cuzcurrita results in this production taking place almost fortuitously and vintages are few and far between. Until now, only the year 2001 have produced conditions good enough to produce perfect ripening at the time of harvest.

This is a traditional wine, made exclusively from the oldest vineyards of the walled courtyard of the castle. This part of the vineyard is over 35 years old, boasting quality Tempranillo grapes and using the gobelet system of training the vines.

The soil is deep and not affected by flooding from the River Tirón. There is an abundance of boulders scattered on the ground and the subsoil is has clay and lime content originating from sandstone rocks.

From within the castle courtyard, 2 specific hectares of the vineyard were selected for the 2001 vintage. A reduced production of grapes per vine resulted in higher quality fruit.

After a rigorous selection process of suitable grapes from the sorting table, and after alcoholic fermentation, the wine was put into new medium-toasted, French-oak Bordeaux barrels where malolactic fermentation could take place. This was followed by a period of aging on the lees in the same barrels for a period of 16 months deep in the cellars of the castle and finally the wine was bottled in February 2003. The wine was not subject to any clarification or stabilizing processes.

Tasting notes: A red wine with a deep cherry-red colour and intense and elegant aromas. In the mouth it is well-balanced with aromatic persistence, presenting a great complexity of flavours. It has a pleasant finish together with an extraordinary aromatic development; a wine that presents unique sensory characteristics that are totally genuine in their origin.

2001 Production: 10,000 bottles of 0.75 litres.