

LAS CERCAS 2018

PGI Castilla y León

Terroir Single Vineyard

La Mejorada winery and its vineyards have been set up in an old **Jerome monastery**, founded in the 15th century by Fernando I of Aragon. Thanks to the architect **Rafael Moneo** and his family, the monastery of **La Mejorada** is, today, almost entirely restored and adapted to the typical activities of a winery.

THE PLOT

Las Cercas comes from the vines of the lot called Las Cercas and sincerely expresses the influence of the siliceous soil and microclimate on the plant and, therefore, in the grape. This red wine celebrates the marriage of two varieties that share soil and complement each other; the finesse and elegance of Syrah, with the rusticity and adaptation of Tempranillo. The soil is deep, well-developed, with a distinctly sandy texture. With a pH of 8,9 (alkaline) and no active limestone and good drainage. At depth there is a layer of fine clay that helps the plant to reduce summer water stress.

HARVEST

During the autumn the temperature was above average, being a warm and dry period. The winter was very cold, reaching -2°C below average, and the month of January doubled the historical rainfall. Spring was normal in terms of temperatures, although March was very wet. The summer was hotter than normal and humid, with rainfall concentrated in June and July. The harvest was difficult to manage due to pathogenic pressure, mainly fungal. **The grapes were harvested** under optimal conditions of temperature and humidity. **Dates:** September 26th Syrah and September 28th Tempranillo (2018) (Manual).

ELABORATION

We try to respect as much as possible the artisanal winemaking processes with minimal intervention. Las Cercas faithfully expresses the *terroir* of La Mejorada, resulting in a singular and elegant red wine. *Ageing:* 21 months in French oak barrels (30% new). *Bottling date:* August 26th, 2020. *Alcohol content:* 14,5% vol.

TASTING NOTES

Bright purple red color, with deep layering. The nose is fine, elegant and complex, with fresh black fruit (blackcurrant and blackberry), violet flower, spicy (white pepper), mineral, balsamic, balanced roasted presence. The palate is fresh and balanced, fleshy with silky tannins, and with a fresh and fruity, balsamic, spicy and persistent finish.

