

TERREUS “Pago de Cueva Baja” 1998

Grapes: Tempranillo 100%

Yields: 3.500 kg per ha

Aging: 18 months

Alcoholic Degree: 14°

1998:

A cold and rainy winter and spring caused a late bud-burst which prevented frost damage in April. Rainfall in September delayed harvest in Cueva Baja until the 13th-14th October, by which time healthy and concentrated grapes, had reached a perfect maturity after the rains. The light and silver Cueva Baja soil ensured quick and efficient drainage.

It wasn't a good vintage for Garnacha in this vineyard and although we waited a few days to check if this grape achieved the desired ripeness, finally we decided to leave the Garnacha in vines and sacrifice some kg.

Winemaking and Aging:

Destemmed and crushed, Tempranillo from Cueva Baja underwent alcoholic fermentation and maceration on their own skins in steel tanks for 22 days. During the fermentation this was pumped over every day.

Malolactic took place in barrels, when it finished completely, and after two months more in contact with its lees, the wine was racked into new French oak. In May 2000, the wine was blended and clarified with white egg before bottling.

Some sediments may form in the bottle as a result of the minimal treatments.

Tasting:

Terreus 1998 shows formidable concentration. Intense nose of black fruits with mineral and balsamic complex aromas which develops with air.

On palate the wine has a sweet attack, it is full-bodied with big and jammy fruit, ripe and packed tannins, and lot of nuances. Deep and exuberant it is a wine which needs time for rounding and defining.