

TERREUS “PAGO DE CUEVABAJA” 1999

Alcoholic degree: 14°

Grape Varieties: Tempranillo 95%- Garnacha: 5%

Type of soil: sand and clay, light, deep.

Yields: 3.500 kg per ha

Ageing: 24 months in French barrels

Bottled: February 2002

A dry mild winter caused an early budburst, but fortunately there was no frost damage during the cool spring to reduce production. Very healthy grapes were picked on 6th October in perfect weather, warm but not hot, providing excellent phenolic maturation and great sugar-acidity balance.

Alcoholic fermentation and maceration on their skins occurred in steel tanks for 15 days. During the fermentation the juice was pumped over every day and the cap pushed down to extract maximum flavour from the grapes. Malolactic took place in barrels. When it finished completely, and after some months more in contact with its lees, the wine was racked into new French oak. After a very light fining, with egg whites, the wine was bottled in February 2002.

Opulent, concentrated and supple, this Terreus 99 shows up a very pure nose and fabulously ripe tannins. This wine will repay further cellaring and should be decanted as some sediment may form in the bottle as a result of its minimal treatment.