

Vinos Aurelio García - Alto Horizonte

Alto de la Cruz Garnacha



Location: Navatalgordo, in the Valley of the Alto Alberche, in the province of Avila

Vineyard: Paraje El Sotillo

Viticulture: Traditional dry-farmed, biodynamic, manual viticulture. The vines are head-trained and the vineyards are plowed by horse.

Winemaking: After a rigorous selection of the clusters, 30% of the clusters are destemmed but not crushed and transferred to the base of 2,500L stainless steel vats. The rest of the whole clusters are deposited into the tanks. The fermentation begins spontaneously after a 3-4 day pre-fermentative maceration at low temperatures. The maceration is extremely gentle, and is meant to be a "steeping" of the clusters with the must. After fermentation the wine undergoes a gentle press in a vertical basket press.

Aging: Malolactic fermentation and ageing are carried out for 14 months in one new French oak 500L puncheon, and one 1,000L earthenware vat. Unfined and unfiltered.

Grape varieties : 100% Garnacha Tinta

Altitude : 1150m ASL

Vineyard age : 1932-1935

Soil : Primarily granitic sandy soils resulting of the decomposition of the granite mother rock. Given the terraced nature of the plots used for Alto de la Cruz, the sites have accumulated significant quantities of silt between 50-100CM below the surface of the soil. The silty character of the soils, combined with the sand, impart a fluid and fresh character to the wine.

Press Notes

The Wine Advocate

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91 points

