

## Vinos Aurelio García - Micaela Rubio

### *El Reflejo De Micaela*



Location: Casas de Benítez and Pozoamargo, in the province of Cuenca

Vineyard: Aurelio García and Micaela Rubio own 6.6Ha of proprietary vineyards south of the city of Cuenca in the villages of Casas de Benítez and Pozoamargo

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

Winemaking: After a rigorous sorting of the clusters, 70-80% of the clusters are destemmed without crushing. When building the maceration, the grapes and clusters are transferred by gravity to 3,300L stainless steel and 4,000L oak vats. After a 4-5 day pre-fermentative maceration at low temperatures, the wine begins fermentation spontaneously. The wine undergoes a very gentle press in a vertical basket press.

Aging: Malolactic and 14 months of ageing are carried out in 30% 4,000L oak vat, 20% earthenware vats, 50% in 225L and 500L barrique and puncheon (20% new). Unfined and unfiltered.

**Grape varieties** : Field blended vineyards comprised of ~90% Bobal and 10% mixed indigenous varieties including Pardilla, Malvasía, Moravia Agría, Moravia Dulce, and Rojal

**Altitude** : 750m ASL

**Soil** : Thousands of years ago these vineyard sites lay in the basin of the Río Júcar, and as a result, are characterized by a surface completely covered in large rounded stones - the depth of this stony surface varies between 5 and 20CM. Below these large pebbles there is a layer of iron rich red clay intermixed with sand and gravel for the next 1-1.5M, followed by solid limestone rich mother rock.

### Press Notes

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90 points



Organic

