

GRAFT
WINE COMPANY

LAS ENEBRADAS / VIÑEDOS EL JORCO / 2016 / CASTILE-LEON / SPAIN

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PRODUCER

Viñedos El Jorco was established in Cebreros by renowned winemaker and viticulturalist Raúl Pérez, with César Ruiz, Flequi Berruti and Nacho Jiménez, four of Spain's top winemakers. Raúl was attracted to a 2.5 hectare vineyard planted in 1915. They farmed this plot biodynamically for 5 years before purchasing it in 2016. The Garnacha here is incredible and the wider Sierra de Gredos area, just a short distance west of Madrid, is one of Spain's best kept secrets. Old Garnacha vines are found on granitic, sandy soils and a lot of slate around the village of Cebreros itself.

VITICULTURE + VINIFICATION

From 2016 growing has been carried out with an ecological perspective in mind; with no herbicides or pesticides, working the earth just using some sulphur and copper together. Our work is carried out according to the appropriate lunar cycles. Our project is based on this area, with 2.5 hectares, dating from 1915. The winery is located in a very special place; close to the Pizarra stream and the river Beceas. Oriented to the north and some areas directed to the east. The soils are granitic with two colours: one which is light granite sand and another one with is pink. Most of the ground is decomposed granite, with deepness which makes that there is less hydrological stress. After harvesting by hand, 40% of the grapes ferment in an old earthenware vessel and the remainder in a used cask, with indigenous (natural) yeasts. This wine is aged for 18 months in 500-litre French oak barrels. Fermented in open top wooden barrels. Malolactic fermentation is natural.

TASTING NOTE

Las Enebradas is a deep, expressive, and elegant wine. On the nose this vintage is very fruity and floral. With a full, smooth mouthfeel, it immediately displays structure together with a delicious final freshness bursting with dark fruits and spice.

FACTS + STATS

WINEMAKER	RAUL PEREZ, CÉSAR RUIZ, FLEQUI BERRUTI AND NACHO JIMÉNEZ
VARIETIES	GARNACHA
APPELLATION	CASTILE-LEON
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	0.21 G/L
TOTAL ACIDITY	4.11 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	33 MG/L

