

Desoutter & James

Specialists in Spanish wine



Las Enebradas

The Viñedos del Jorco project was the brainchild of Raúl Pérez, one of Spain's most well-known winemakers. In 2009 they began to look for plots in Cebreros, and in 2016 they found what they were looking for; a 2.5 hectare parcel planted on granitic soil in 1915. The team takes a biodynamic approach in the vineyard and winery - no herbicides or pesticides, just some sulphur, copper and plant formulae, and all the work respects the appropriate lunar cycles. The grapes are transported in refrigerated truck to Raúl's main winery in Bierzo (hence no DO status on the label), where the minimum intervention approach continues with pressing by foot, short macerations with little extraction and whole bunch fermentations with natural yeasts.

IGP Castilla y León

Soil: Granite, slate

ABV: 12.5 %

Residual sugar: 0 g/l

Bottle type: Burgundy, 75cl

Grape varieties: Garnacha

Harvest: Manual

Total acidity: 6.20 g/l

Total SO₂: 35 mg/l

Closure: Natural cork

Winemaking: Fermented with 40% of the stems in earthenware pots and used barrique with indigenous yeasts. This wine is aged for 18 months in 500-litre French oak barrels.

Tasting notes: Pale ruby. Red fruit and floral nose. Medium bodied with wonderful freshness.

For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com