



## LADERAS 2019 **Ostatu**

A daring vineyard. In the 1960s, when nobody considered the idea of planting vines above our village, on the slopes of the Sierra de Cantabria, our grandfather fell in love with this natural shelter. He decided to plant in poor, thin soil, with superficial calcareous rock. The most challenging area was reserved for Viura, leaving the cooler terrain for Tempranillo.

With Laderas, we wanted to introduce the concept of terroir into our wines, giving greater prominence to the vineyard than to winemaking and aging. That's why it was the first wine where we began to use large format barrels (500 liters), even if it meant losing the "Crianza" classification from the Regulatory Council.





# LADERAS 2019

## Ostatu

### Vintage

Manual harvest in 15 kg boxes on October 3rd.

- Harvest: 2019
- Harvest Rating: Excellent

The 2019 season was, on average, very dry and warm in terms of climate, which translated agronomically into excellent sanitary conditions but at the same time resulted in very limited productive yields. Despite everything, the 2019 vintage is one of the highest quality of the decade.

- Bottling Date: April 2021
- Production: 4.198 bottles & 15 magnum
- Market Release: Spring 2025

### Viticulture

Predominantly limestone soil with some clay presence. The subsurface structure consists of layers of white rock of calcium carbonate.

This wine retains the limestone character of the soil, with great delicacy provided by the kilograms of white grapes, refining it and giving it greater elegance.

Located in a small chapel protected by a hill that surrounds it at the foot of the mountain range with a north-south slope orientation. The vineyard is surrounded by a grove of holm oaks, oaks, junipers, thyme, and lavender.

- 95% Tempranillo, 5% Viura
- El Portillo vineyard, planted in 1968
- Located at 620m altitude
- Bush pruning

### Winemaking

Vineyard selection, only the best grapes make it to the winery. Perfect destemming to keep the berry intact, as if hand-shucked.

Pre-fermentation cold maceration and alcoholic fermentation in a small oak tank for 14 days at a maximum temperature of 25°C. Gentle pump-overs and punching down before reaching mid-fermentation.

Malolactic fermentation in new French oak barrels from six renowned cooperages (Taransaud, Sylvain, Saint Martin, Daranjou, Francois Freres, Seguin Moreau), with 6 barrels of 500 liters and 4 barrels of 225 liters. Subsequent aging in barrel for 14 months. The wine has not undergone any stabilization processes.

### Tasting Notes

This wine presents an intense cherry red color with violet hues.

On the nose, aromas of ripe red and black fruits are perceived, such as cherries, red and black plums, accompanied by a subtle floral touch and wild notes. In the background, there is a balsamic and spicy depth, with a frank varietal expression of Tempranillo.

On the palate, it is flavorful, with a generous presence of fruit, a refreshing sensation, and a line of acidity that runs longitudinally across the palate. It has body and structure, with soft and sweet tannins that amplify the sensation of unctuousness.

The finish reveals a mineral note that reflects the terroir's character. This wine has excellent projection and a long life ahead.