

Cuesta de las Liebres 2014 defines the virtues of this steep sloped mountain-side and extreme viticulture that we develop here. Vines grown in a vertical cup shape, surrounded by low brush. We want to emphasize the complexity and strength of this wine with which we feel that, year after year, we are reaching new levels of commitment to nature, our land and its history. The birthplace of an exciting fine red wine. Our most precise and pure vineyard.

Made only in unique harvests. Our viticulture assumes the challenge of nature. A radical wine from the start. Elegant, powerful and very persistent. An authentic wine.

CUESTA DE LAS LIEBRES

2014

FAMILY OWNED WINERY SINCE 1987
PRODUCED AND BOTTLED AT THE SOURCE
ORIGIN · SOUL · EMOTION

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

From an early cycle, a high quality fruit

The cold, rainy winter gave way to a warm, dry spring that accelerated the cycle of the vine. In April, our varieties showed signs of early activity. We entered summer with moderate temperatures and the lowest nighttime temperatures. The dew was a constant in the dawns of July and August. The beginning of September was very hot, which benefited the development of the grape. The last week of September we started the harvest of Cuesta de las Liebres. An episode of rains prolonged the harvest, although finally, we obtained a fine red grape with a great potential for flavor and distinction.

The most precise and pure vine

Planted in vertical cup, the vines of Cuesta de las Liebres rise up a steep slope. In the high part they are bordered with a dense pine forest in which several species of birds and mammals of the native fauna inhabit. It is our great landscape, where the fine red wine shows its purest expression. The soil is loamy limestone, with outcrops of gypsum and calcium salts of a very characteristic whitish tone. This tertiary



geology, together with the extreme climate typical of the plateau, are essential elements for the vineyard to transmit a character full of energy and authenticity.

An elaboration that seeks the character of the place

As with each vintage, and after a first selection in the vineyard, we harvested by hand and moved the grapes in boxes of reduced volume to the winery, where they passed through a cold chamber and a selection table. We moved the grape using exclusively the force of gravity. The alcoholic and malolactic fermentations were carried out in small wooden vats, with native yeasts and microbiota from our estate to show and highlight the personality of the terrior. The wine remained 24 months in new extra-fine grain French oak barrels. The harvest of Cuesta de las Liebres 2014 was bottled in the spring of 2017.