



CUEVAS DE AROM

Altas Parcelas

Fernando Mora wasn't born into a winemaking family, but at young age, he started making wines in an apartment in Zaragoza. A native of Aragon, Fernando realized that the native variety of his place of birth, Garnacha, could be far more than the custom labels and bulk wines upon which the region based its early success. So, first, at Bodegas Frontonio, then launching Cuevas de Arom in Campo de Borja before moving it to Calatayud and partnering with Bodegas San Alejandro, Fernando Mora sought out the most expressive, uniquely situated, high-elevation, and oldest vines of Garnacha to show that the Garnacha from Aragon could be as winsome, complex, and ethereal as any Garnacha made in the rest of Spain if not the world.

Fernando Mora launched Cuevas de Arom in Campo de Borja but due to challenges with the DO, moved his project to Calatayud where Yolanda Diaz, the technical director for Bodegas San Alejandro, saw the potential for a partnership with Fernando Mora's drive and enthusiasm combined with her access to the best vineyards among the many members of the cooperative. From this partnership Fernando has created a regional wine in Altas Parcelas, a village wine with As Laderas and two single vineyard offerings: Os Cantals from sandy red-clay soils, and Tuca Negra from a sandy slate and quartzite terruño.

Once called Arom for Fernando Mora's last name spelled backward, Altas Parcelas, as the name would suggest, is a blend of all of the parcels Fernando has chosen from the vast collection of vines tended by Bodegas San Alejandro. These vineyards are over 50 years old, 100% head-pruned Garnacha, and planted at elevations greater than 700m. The soils range from sandy slate and quartzite soils to limestone and clay. This cuvée, like all the others that Fernando makes at Bodegas San Alejandro, is picked by hand, includes at least 50% whole clusters, and is fermented and aged in vessels that do not alter the innate character of these mountain Garnachas. In the case of Altas Parcelas, 100% concrete tanks.

ORIGIN

Spain

APPELLATION

Calatayud

SOIL

Slate, quartzite, sand, limestone, clay

AGE OF VINES

50+

ELEVATION

800-950 meters

VARIETIES

Garnacha

FARMING

Sustainable

FERMENTATION

Hand harvested, 20% whole-cluster, natural yeast fermentation in concrete tanks, 40-day maceration

AGING

12 months in concrete tanks and large clay amphorae

ACCOLADES

92 – 2021 Altas Parcelas – Wine Advocate

91 – 2020 Altas Parcelas – Wine Advocate

90 – 2020 Altas Parcelas – Decanter

