



CUEVAS DE AROM

Altas Parcelas

Francisco Mora wasn't born into a winemaking family, but at an early age, he started making wines in an apartment in Zaragoza. A native of Aragon, Francisco 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, Francisco 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.

Francisco isn't solely a proponent of Garnacha in Aragon, but he holds an MW and, in his thesis, proposed a pricing hierarchy for vineyards in Campo de Borja based on the quality of grapes specific vineyards and villages were capable of producing. This strategy would provide a living wage for growers and combat the race-to-the-bottom mentality that this DO seemed to be embracing. However, without change, this commercial approach to winemaking would result in uninteresting bulk wine and threaten the best vineyards – those most challenging and expensive to work. The add-on effects would be the loss of these dry-farmed vineyards to more profitable crops, erosion, and a higher demand for irrigation in an already dry area.

Francisco 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 Francisco Mora's drive and enthusiasm combined with her access to the best vineyards in the DO.

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

700-850 meters

VARIETIES

Garnacha

FARMING

Sustainable

FERMENTATION

Hand harvested, 50% whole-cluster, natural yeast fermentation in concrete tanks

AGING

10 months in concrete tanks

ACCOLADES

91 – 2020 Altas Parcelas – Wine Advocate

90 – 2020 Altas Parcelas – Decanter

