



# CUEVAS DE AROM

## Os Cantals

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 Ladieras and two single vineyard offerings: Os Cantals from sandy red-clay soils, and Tuca Negra from a sandy slate and quartzite terruño.

Os Cantals is an old vineyard of Garnacha estimated to be around 70 years old. Located at an elevation of 700m above sea level and featuring iron-rich sandy and clay soil covered in slate, this is a darker style of Garnacha with a lift of herbal aromas and a hint of orange peel freshness in the finish. While the tannins are firm, as one would expect from such a site, they are well-rounded and provide the framework on which the wine's flavors express themselves.

### ORIGIN

*Spain*

### APPELLATION

*Calatayud*

### SOIL

*Slate, sandstone and quartzite*

### AGE OF VINES

*80+*

### ELEVATION

*900 meters*

### VARIETIES

*Garnacha*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, 100% whole-cluster, natural yeast fermentation in large, well-seasoned barrels, one daily punch down by foot at the start of fermentation, 80-day maceration*

### AGING

*15 months in a 16HL concrete tank*

## ACCOLADES

94 – 2022 Os Cantals – James Suckling

94 – 2021 Os Cantals – Wine Advocate

95 – 2020 Os Cantals – Wine Advocate

