



CUEVAS DE AROM

Tuca Negra

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.

Tuca Negra is made from a small 80+-year-old vineyard of head-pruned and dry-farmed Garnacha planted at an elevation of 850 meters above sea level. With stony slate and quartzite soils, an extended maceration of 80-days, and aging in a 250L Clayver ceramic sphere, Tuca Negra isn't just one of Fernando's Grand Cru wines but an expression of Garnacha that is revolutionary in Calatayud. Such a wine could only be made through the partnership of Yolanda Diaz and her team at San Alejandro combined with the genius of winemaker Fernando Mora. A scant 350 bottles are produced in an average vintage.

ORIGIN

Spain

APPELLATION

Calatayud

SOIL

Rocky slate, quartzite

AGE OF VINES

65+

ELEVATION

850 meters

VARIETIES

Garnacha

FARMING

Sustainable

FERMENTATION

Hand harvested, 100% whole-cluster, natural yeast fermentation, daily punch downs by foot at the beginning of fermentation, 80-day maceration

AGING

15 months in a 250L Clayver ceramic sphere

ACCOLADES

97 – 2021 Tuca Negra – Wine Advocate

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