



CAMAROLOS

D.O. SIERRAS DE MALAGA. Subzona MONTES DE MALAGA

VINTAGE 2017

GRAPES 60% CABERNET SAUVIGNON, 20% SYRAH, 20% TEMPRANILLO

ALC. 13°

PRODUCTION 5174 botellas

PRESENTATION 750 ml burgundy bottle. One by One Natural cork. 6 bottles cases. 480 bottles/europallet



HISTORY. In the early 90s of the last century, red varieties were planted in an attempt to recover the production of red wines that existed before the phylloxera outbreak. The grapes were chosen according to their suitability to the different soils and microclimates: as a result the Petit Verdot, Syrah, Tempranillo and Cabernet Sauvignon are nowadays grown in the Montes de Málaga hills and Sierra de Camarolos.

VINEYARDS. The grapes used in Camarolos come from two vineyards:

The Cortijo de La Fresneda at 850 m above sea level in the Sierra de Camarolos range which comprises 4.5 Ha of vines planted 15 years ago and the Lagar de Vadillo with 3 Ha of vines at 900 m above sea level planted over 30 years ago on the Cerro del Moro hill in Montes de Málaga. Both are rainfed vineyards on trellises and slopes, which are especially pronounced on the Cerro del Moro (46%). The proximity of these vineyards to the

Mediterranean Sea clearly defines the character of this wine.

Due to the poverty of the soil the yields are very low (2000-3000 kg/Ha).

SOILS. Each vineyard has a different geological origin and therefore a different composition:

MONTES DE MALAGA, CERRO DEL MORO. Extremely complex and ancient soils since their origin lies in the Malaguide Unit. Phyllites (slates of clay origin), dating back 600 and 500 million years (Precambrian) originating from very deep sea beds and greywacke (sandstone rocks dating back 400 to 350 million years) prevail. But there are also schists, magma intrusions, silica, quartz, granite, warped limestone, clay and sandstone. Due to their diversity, these soils are unclassifiable. These types of metamorphic soils are easily eroded and very poor, containing only 0.73% of organic matter. The vines are grown directly on the parent rock (lithosols), which is acidic in nature.

SIERRA DE CAMAROLOS. LA FRESNEDA. To the northwest of the Montes de Málaga in the southern Subbética lies the Fresneda vineyard in the Sierra de Camarolos, near the source of the Guadalmedina River, which passes through the city of Málaga. The soil is of Jurassic origin (250 million years old), made up of very pure limestone rocks with a few fossils of echinoderms, molluscs and algae. As is characteristic of soils on steep slopes, they are very poorly developed, in which the carbonate parent rock prevails, making them soils with basic reactivity.

CLIMATOLOGY. Sub-humid temperate Mediterranean climate. Average temperature of 13 °C. With lows of up to -12 °C and highs of up to 38 °C. Annual rainfall is 585 mm, with torrential rains.

The low temperatures in January and February resulted in snowfall on the vineyards.

HARVEST. The grapes were harvested by hand in boxes of 9 kg between 15 and 20 September.

VINIFICATION. The selected grapes went through cold soak, fermentation and extended maceration – a total of 21 days of skin contact. The new wine was drained and gently pressed into new French-oak barrels for malolactic fermentation. 20 months of barrel ageing and 12 months of bottle ageing.

The finished wine was bottled in June 2018.

TASTING .Bright red fruits, fennel and other mediterranean herbs, chocolate and violet aromas. Granate color and fine tannins that lend pleasing structure. Vibrant with red berries and spicy flavors, the wine is at once concentrated and fresh. Beautiful silkiness and great finesse with a very fresh finish.

A very gastronomic wine. Camarolos will drink beautifully over the next 10 years.