

ORIGIN

Sanlúcar de Barrameda, Cádiz, Andalucía.

VARIETIES

100% Pedro Ximénez.

VINEYARD

From the *La Panesa* parcel in the pago Carrascal, very close to the Guadalquivir river and greatly influenced by the Atlantic ocean. The soils are Barajuela Albariza.

VINIFICATION METHOD

Grapes are harvested by hand before, sun dried in the asoleo method for 10 days until they lose fully half of their water volume, then pressed whole-cluster into an old 500L bota, where the juice spontaneously ferments without temperature control. The wine finishes fermentation and rests for 12 months in the same botas. The wine finishes with 300+ g/L residual sugar

PROPERTIES

Total sulfites: <60 mg/L.

PRODUCER PROFILE

To revive tradition and fully express the unique terroir of Jerez are the goals of **Ramiro Ibáñez**, the talented mind behind **Cota 45**. Ramiro is one of the most knowledgeable winemakers in Jerez, the storied region in southern Spain. A Jerez native, he graduated with a degree in enology and spent 3 years working around the world before returning home in 2009. Since then, he has been consulting for three different bodegas, and in 2012 was able to start his own project. He lovingly refers to his bodega as his “albarizatorio,” or a lab for unearthing the best that this legendary, white-chalk soil has to offer. The name is a reference to 45 meters above sea level, the point where he believes the best albariza soils can be found.

