



## ORIGIN

Sanlúcar de Barrameda, Cádiz, Andalucía.

## VARIETIES

50% Perruno, 40% Uva Rey, 10% Palomino. Perruno and Uva Rey are ancient varieties associated with oxidative winemaking in the past.

## VINEYARD

From multiple parcels: the Perruno comes from Trebujena, the Uva Rey is from Arcos de la Frontera and Chiclana, and the Palomino is from the Carrascal pago in Sanlúcar

## VINIFICATION METHOD

Grapes are harvested by hand then pressed whole cluster into two old botas, where the juice spontaneously ferments without temperature control. After racking, the wine rests in the same bota for 3 years, with the first 6 months under a veil of flor. The 2+ years of oxidative aging also serves to concentrate the alcohol of the wine, lending some of the intensity typical of Palo Cortados.



# COTA 45

## AGOSTADO CORTADO

## 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.