



# STRATUM WINES

## MAULAO

### ORIGIN

Fuente-Álamo, Jumilla, Spain.

### VARIETIES

85% Monastrell, 15% Garnacha Tinta.

### VINEYARD

From own-rooted biodynamically farmed 25-50-year-old vines near Fuente-Álamo. The soils are calcareous sand and sandstone gravel at 820-920m above sea level.

### VINIFICATION METHOD

The grapes were harvested and fermented spontaneously by parcel in large open-top wood vats and barrels without temperature control. After fermentation, pressed by gravity to neutral oak barrels and foudres to complete malolactic conversion and rest for 12 months before bottling without fining or filtering.



### PRODUCER PROFILE

Stratum Wines is a project from Bodega Cerrón in Jumilla, helmed by the fourth generation of the Cerdán family: siblings Carlos, Juanjo and Lucía. The family biodynamically farms about 30 hectares of high-altitude ungrafted vines, mostly Monastrell, on calcareous soils. Their farming was certified organic in 1989, and they count on receiving Biodynamic certification through Demeter in the coming months of 2022. There are abundant cover crops in the vines, they work extensively with animals, and champion biodiversity. In the cellar, they work in a low-intervention style, with only spontaneous fermentations with native yeasts and mostly without oak influence. Sulfur is used judiciously and only at bottling. The results of this careful work are well-balanced wines that express a sense of place, with bright minerality that complements the pristine fruit.