



STRATUM WINES

LA SERVIL

ORIGIN

Fuente-Álamo, Jumilla, Spain.

VARIETIES

95% Monastrell, 10% Moravia Agría, Blanquilla, Garnacha, Forcallat, Rojal, Bobal and other local varieties that were planted alongside the monastrell

VINEYARD

From the own-rooted *El Calderoncillo* vineyard, planted in 1954 near Fuente-Álamo. The soils are calcareous sand and gravel, and the vineyard faces north at 960 meters above sea level.

VINIFICATION METHOD

The grapes were harvested by hand and 80% were destemmed. Fermented spontaneously in large open-top wood vats without temperature control; the juice macerates with the skins for the duration of fermentation (14-15 days). After fermentation, pressed by gravity to neutral oak foudres to complete malolactic conversion and rest for 14 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.