



## ORIGIN

Sanlúcar de Barrameda, Cádiz, Andalucía.

## VARIETIES

100% Listán (Palomino).

## VINEYARD

From the pago El Reventón, which is 45 hectares and upstream from Paganilla and Miraflores. Ramiro finds that El Reventón is unique for its combination of high quality albarizas and proximity to the Guadalquivir river.

## VINIFICATION METHOD

Grapes are harvested by hand then pressed whole-cluster into old botas, where the juice spontaneously ferments without temperature control. The wine finishes fermentation and rests for 9 months in the same botas, developing an initial veil of flor which lasts for several months.

## PROPERTIES

Alcohol: 12%.  
Total sulfites: <60 mg/L.



**COTA 45**

**UBE EL REVENTÓN 2022**

## 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.

## VINTAGE REPORT

2022 was a punishingly hot year, with very early harvests. However, the quality of the wines was very good, presenting as somewhat leaner and brighter than the 2021s.