

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Ramiro Ibáñez

**Appellation** Marco de Jerez

**Subzone** Sanlúcar de Barrameda

**Climate** Atlantic

**Varieties** Palomino

**Soil** Albariza (chalk)

**Elevation** 62 meters

**Vine Age** 40 years

**Pruning** Espaldera

**Farming** Lutte Raisonnée

**Production** 166 cases (6pk)

**Bodegas Cota 45**

UBE Maina 2016



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.

**Jerez** has a complicated and lengthy history. By the late 1800s sherry had gained tremendous popularity in Europe (England in particular) and Spain exported the wines in great quantities, with the bulk being rich, sweet, and not of high quality...and not consumed by the locals. Instead, they were drinking unfortified white table wines made from a wide variety of grapes. However, during this time of extreme growth in the region, most of those varieties were ripped up in favor of the more profitable (i.e. high-yielding) and well-known Palomino and Pedro Ximénez grapes. Ramiro and a few others are determined to resurrect & preserve the old varieties, and he also wanted to make unfortified table wine from old Palomino vines, just like the *Jerezanos* of the 19th Century favored.

**UBE Maina** is a single vineyard called “Finca La Charanga” in the Pago de Maina (Sanlúcar) with old **Palomino** vines grown on *Albarizas de Barajuelas* facing north against the sea. Grapes were hand-harvested early September, pressed whole-cluster into an old 1000L Jerez *bota* for spontaneous fermentation without temperature control. Total aging was for 26 months, with oxidative aging under flor for the final 3 months. Bottled with a light filtration and released around 2 years after harvest. This unique type of Albariza contains a significant concentration of marine fossils and tends to yield wines of muscular structure and delicious salinity.