



## ORIGIN

Sanlúcar de Barrameda, Cádiz, Andalucía.

## VARIETIES

100% Listán (Palomino).

## VINEYARD

Five plots of 35-110-year-old vines in the Pago de Miraflores, at 45-65 meters on a mix of Albariza soils: Lentejuelas (up to 80% chalk, with a clay-like texture), Lustrillos (less purely chalky, with iron oxide), and Tosca Cerrada (50-60% chalk, with a cement-like solidity).

## 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 a flor veil which lasts for several months.

## PROPERTIES

Alcohol: 12%



# COTA 45

## UBE MIRAFLORES 2021

## 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

2021 was a very good year in Sanlúcar. Winter was rainy and cool, but Spring was dry and warm. Overall, temperatures were slightly lower than in recent years, but the spring and summer were dry and ripeness was quite easily achieved and quantities were good.