



COTA 45

UBE PAGANILLA 2020

ORIGIN

Sanlúcar de Barrameda, Cádiz, Andalucía.

VARIETIES

100% Listán (Palomino).

VINEYARD

Five plots of 45–50-year-old vines in the Pago de Miraflores, at 45–55 meters on a mix of Barajuela (about 50% chalk, very dense and tough) and Tosca Cerrada (50–60% chalk, with a cement-like solidity) Albariza soils.

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: 12.5%
Total sulfites: 60 mg/L
Total acidity: 5.35
pH: 3.23
Bottles Made: 3,600
Residual Sugar: 0.9 g/L



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

2020 was a difficult year characterized by temperature fluctuations, little rain, and higher than average humidity that was redeemed by a warm and windy August. In the spring and early summer, the grapes ripened slowly and unevenly, and there was substantial disease pressure. A windy, warm August dispelled the issues of disease and slow ripening, and the vintage is characterized by intense acidity and a general openness compared to 2019.