



# STRATUM WINES

## MATAS ALTAS 2020

### ORIGIN

Fuente-Álamo, Jumilla, Spain

### VARIETIES

95% Monastrell, with small amounts of Moravia Agria, Blanquilla, Forcallat, Bobal and Rojal.

### VINEYARD

From the La Muela vineyard of 70-year-old own-rooted vines at 900m above sea level. The soils are calcareous: mostly limestone, with a sandy texture.

### VINIFICATION METHOD

The grapes were mostly destemmed, leaving 20% whole, and fermented in wooden vats on their skins for 60 days in an infusion style with infrequent pump overs. After 60 days, the grapes were pressed and transferred to a large neutral French oak barrel to complete malolactic fermentation and rest without racking for 13 months. Bottled without fining or filtering.

### PROPERTIES

Alcohol: 13.5%  
pH: 3.45  
Total Sulfur: 53mg/L  
Bottles Made: 7500 bottles.



### PRODUCER PROFILE

Stratum Wines is a project from Bodega Cerron 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.

### VINTAGE REPORT

2020 was a good vintage in Jumilla, with a rainy spring that allowed for adequate foliage growth and a summer of warm days and cooler nights.