



STRATUM WINES

LA SERVIL 2019

ORIGIN

Fuente-Álamo, Jumilla, Spain

VARIETIES

92% Monastrell, with small amounts of Moravia Agria, Blanquilla, Forcallat, Bobal and Rojal.

VINEYARD

From the La Muela and El Cenajo vineyards of 70-year-old own-rooted vines at 900-960m above sea level. The soils are calcareous: mostly limestone gravels and sands.

VINIFICATION METHOD

The grapes were mostly destemmed, leaving 20% whole, and fermented in wooden vats on their skins in an infusion style with infrequent pump overs. Then, the grapes were pressed and transferred to a 5000L used French oak foudre and 500L used French oak barrels to complete malolactic fermentation and rest without racking for 14 months. Bottled without fining or filtering.

PROPERTIES

Alcohol: 13.9%
pH: 3.3
Total Sulfur: 50mg/L
Bottles Made: 7000 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

2019 was a great vintage in Jumilla: the spring was wet, followed by a warm summer with cool nights that suggested a more continental climate. Cooler fall weather allowed for a later harvest in October with perfectly ripe grapes.