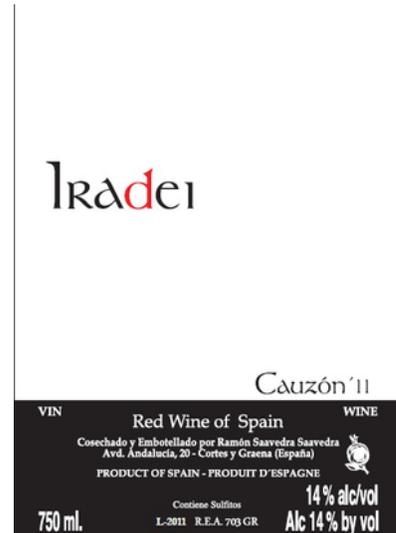


Bodega Cauzón, Iradei (2019)

Producer	Bodega Cauzón
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape varieties	Tempranillo, Garnacha, Merlot, Cabernet Sauvignon
Region	Andalucía, Spain
Feature	No sulfites added
Vintage	2019

Sizes

750 mL x 12 — 17-0106-19



Distributor's notes

A blend ungrafted vines of 40% Tempranillo, 40% Merlot, 15% Cabernet, and the remaining 5% Syrah and Garnacha grown organically in the south of Spain in Granada. The 4 hectare vineyard's soil is alluvial, and elevation is over 1000 meters. All work is done by hand, with spontaneous fermentation of the grapes separately in stainless steel tank and aged for 12 months in three year old French, Hungarian, and Slovenian oak. As with all of their wines there is no filtering, fining or sulfur use of any kind. Production is minuscule of this wine.

About the producer

Ramon Saavedra's family has always owned a small vineyard but would only make wine for consumption. It was a subsistence crop just like any other. He never imagined he could make a living out of viticulture so he pursued a career as a chef. He spent 15 years working in kitchens up and down the Costa Brava until he decided to return to his native Cortes y Graena in the Granada province of Andalucía, a small little town located in the middle of the desert...red rocks and sand as far as the eye can see. It's actually quite an amazing sight. He took over his family's small vineyard and planted another 4 hectares on alluvial soil deposited at the base of Sierra Nevada, all of which above 1000m of altitud. He even planted some ungrafted vines on the sandier parts free of phylloxera. The sun exposure combined with the altitude give his wines the best of both worlds, ripe fruit and structure kept in check by a nice backbone of acidity.

Since planting in 1999, there's been no need for chemicals in the vineyard. That said, he hasn't really needed them in the cellar either. Ramón's terruño speaks for itself so there's not much "winemaking" on his part. Native yeast fermentations, no filtering or fining at any time and no additives of any kind, not even sulfur.
