

BRAND : CATHAR

WINE : CATHAR CRIANZA

D.O. : RIBERA DEL DUERO

Catherism in Castilla Leon was introduced by those pilgrims from Occitania who left France to follow the way of St James to Santiago. It is said that these Cathars had their own symbol, a cross of three arms in which were driven three large stakes. The term “Cather”, originates in the Greek, Katharosis, meaning “Pure.” This origin is in turn reflected in the purity and authenticity of our wine from the privileged area of Ribera del Duero, Gumiel de Mercado, an ancient winemaking area full of subterranean cellars cut out of rock.

LOCATION Gumiel de Mercado, in the heart of Ribero del Duero, 20km north of Aranda.

CLIMATE

The Ribera del Duero has moderate to low rainfall (450 mm per year), dry summers, with temperatures of up to 40°C, and long, harsh winters, with temperatures reaching as low as -18°C. There are also marked variations in temperature within each season. The climate may be said to be a mixture of continental and Mediterranean, with more than 2,400 hours of sunlight.

SOIL TYPE Silty or clayey sand.

VINES 100% Tempanillo, 42 yr old bush vines from Finca Carrabuenaentrada.

ELABORATION

The vines used for Cathar are planted at 829 m above sea level and are low yielding – about 2.5kgs per vine. The harvest is carried out in October by hand and grapes delivered to the winery in cases of 16kg. Before entering the tanks, a rigorous manual selection separates the best quality grapes that will be used for the wines. The Cathar wines are made in modern facilities in which gravity is used during every step of the winemaking process. This ensures that the most important component, the grapes, is protected as much as possible. During fermentation, temperature is controlled through water showers. Maceration times of 16-18 days are designed to maximise the fruit expression and grapes are crushed in a low-capacity, vertical press to avoid over extraction. Post fermentation, a careful selection by tasting determines for which wine each of the tanks will be destined.

OAK 15 months in french oak.

TASTING NOTE

Purple-colored, it offers up notes of cedar, smoke, mineral, and blackberry. With an elegant personality, ample silky, spicy fruit, good depth and a long finish.

ANALYTICAL

- ALCOHOL : 14.3%
- RESIDUAL SUGAR : 1.46g/l
- TOTAL ACIDITY : 4.98g/l
- PH : 3.85

