



Bodegas Edra 'Grullas de Paso' 2016



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| REGION | I.G.P. Ribera del Gallego/Cinco Villas |
| GRAPES | Tempranillo, Garnacha, Merlot & Cabernet Sauvignon |
| VITICULTURE | Biodynamic farming |
| VINICULTURE | Fermentation in stainless steel tanks via natural yeast. Aged 4 months in oak on the fine lees prior to bottling. |
| SOIL | Calcareous clay, limestone and sand. |

Our vineyards, situated on the southern skirt of the Pyrenees, are in a special conservation area for ornithology. The cranes rest twice a year with us; during the southernly migration between the cold climate of northern Europe to the hotter north African one. And then again, on their way back north. These migratory birds choose our winery environment to rest during their long trip from North to South and back again. Thanks to this, our area is declared as ZEPA (Special Area Bird Protection). The vineyard is next to lucerne and legume plantations, created for the cranes' feeding. When the cranes arrive, every year, and during their most active moment—at sunset—our vineyard becomes a most spectacular and exciting nature environment.

The Edra project required replanting vines in a zone where the 1,000 year winemaking tradition had been lost thanks to Franco's cereal needs giving him cause to pull out all the vineyards. Alejandro Ascaso took a Master's Degree in Viticulture and Enology at the Basque Country Enology Institute in Laguardia (Álvaa), and along with the collaboration of renowned enologist Antonio Palacios García, they have begun something of a Renaissance here in the town of Ayerbe. They have replanted a number of native varietals alongside more experimental plantings.

Harvesting is carried out by hand in the early morning, in large boxes known as "palots", which are taken to the Edra winery at the end of each morning's work for processing.

Harvested grapes are cooled in an insulated room built into the back of the winery. Cold cryo-maceration gives our wines aromas and stability; various types of racking then occur as necessary (open and closed "delestages"...) immediately afterwards the wine is put into casks where, taking into account the different types of oak and degrees of toasting of the casks, malolactic fermentation is carried out. The lees are selected from each vat and are added in just the right quantity for the aging process.

"Grullas de Paso" translates to "the cranes that pass". This wine is a blend of 30% Tempranillo, 30% Garnacha, 30% Merlot and 10% Cabernet Sauvignon that have been matured for four months in cask. Handsome, cherry red color; clean and bright. The nose shows deep, brooding fruit and lightly toasted balsamic. It is easy to drink with the right sweetness, balanced acidity and mouth-filling ripe black fruit. Cherry liqueur, with balsamics also presenting, alongside hints of roasted nuts and coffee on the palate. Long, pleasant finish. Good sensation in the mouth, prompting a second sip...