



BODEGAS

VITIS

TERRARUM

# VITIS TERRARUM

## A dream came true



**I**n the region of Castilla, which is one of the greatest areas of the wine tradition in Spain, stands the winery of Vitis Terrarum, symbolising the hard work and patience of a team of people which, from the year 2000, has been pursuing a dream, deeply rooted in the land that has given it shelter.

The project began with the construction of a completely new building adjacent to the vineyards, which run along the left bank of the Záncara River. The vines are planted in pale red soil that is loose, rich, and bathed in light which permit an optimal development of grapes of exceptional maturity.

Nothing at Vitis Terrarum has been left to improvisation. From the scheming and development of the vineyard, the design of the winery, in total consonance with the surroundings to the methods of elaboration of the wines. Everything has been thoroughly meditated with a sole aim in mind: to obtain wines that are capable of expressing all the complexity and richness of the vineyards, with a unique style that is theirs..... and theirs alone.



## **In the land of Don Quixote: A privileged position**

**T**he winery , located in the Castillian plateau, in the land of Cervante's Don Quixote, is a strip of privileged land on the left bank of River Záncara, near the village of Arenales de San Gregorio (Ciudad Real). Its pale ,red earth presents special conditions which are unique to the cultivation of the best vines. The land, also called Pago (Terroir) at 650 metres above sea level has exceptional climatical conditions, harmoniously sheltering both the native Tempranillo and the foreign Syrah and Cabernet Sauvignon.

The winery is well integrated in its environment, harmonizing with the essence of the land itself and, in spite of its modernity, maintains the old flavour and style of Castilian architecture. The winery, set in the centre of its own vineyards, nurtures itself from its own raw material, conscientiously cultivated day by day until its harvesting in the month of August.

## A commitment with nature

The vineyards are cultivated in pale red soil which has a sandy - clay composition: terroir of Tempranillo, Cabernet Sauvignon and Syrah make up the different varieties, immerse in a continental climate with temperatures between  $-10^{\circ}\text{C}$  and  $40^{\circ}\text{C}$  with an annual precipitation of 300-400 mm and with an average 2500 to 2700 hours of sun per year in the period of vegetation. For cultivation, only fermented mixtures of organic sheep manure are used instead of chemical, synthesised fertilisers. No herbicides or pesticides are used and neither is it necessary to assist with additional irrigation due to the special composition of the earth and the interest in obtaining low yielding in production. Harvesting is done by hand at the ideal moment in time, attending to both intuitive (organoleptics) and technical (colour, sugar levels, acidity levels, ph, etc.) factors.





## Everything sart in the vineyard

**T**he viticulture and oenology that is carried out by the Vitis Terrarum winery has its own, bold personality. Its inception/ starting point is a modern concept which breaks away from the idea of the traditional wine maker and employs biodynamic cultivation techniques in the fields where the soil maintains an equilibrium with the plant and where the relationship between the soil - life is not altered in the macro ( insects, birds,..) or microbial sense (fungus bacteria). Later, in the winery ,we perpetuate the identity of the terroirs through methods of traditional wine making without using an aggressive process, such as filtration, stabilisation, etc..

The grape selection takes place in three stages: firstly, in the fields, before the veraison. Secondly during the harvesting itself and finally, once the grapes have arrived at the winery, the process of wine-making begins. The bunches of grapes are de-stemmed and the grapes, whole, are placed in alcoholic fermentations tanks were they will remain for approximately 15 days. Once this stage is over, de-vatting proceeds and malolactic fermentation begins.

After a brief period of repose, the wines initiate the oak aging stage in French(Allier) or American oak barrels. Once the aging period is over, the wine is bottled and the assembling process takes place, continuing until the ideal time for consumption is reached.

## **Wines at the highest level of quality**

**Vitis Terrarum** wines are certified with the denomination of **Vinos de la Tierra de Castilla**. They are wines of only one winery estate, known as **pagos(Terroir)**, because the grapes come from one land. The identity of the origin of a wine goes as far back as the **Pharaohs of ancient Egypt**, as recently accredited by scientific researchers who have discovered inscriptions in the amphorae where they kept their alcohol/drinks, and which hold information about the origins of the vines, the year of the harvest, the variety of the grape and the winemaker.

Due to personal merit, **Vitis Terrarum** wines have entered the most demanding commercial circuits, gaining international acknowledgement and have been included in such prestigious lists as the **Parker List**.

In short, at **Vitis Terrarum** we turn our dreams into reality through an elaboration which combines tradition and avant-garde creation, where Art and author strive to produce an exceptional product, blending the fruity characteristic with the variety of the land, creating wines with a personal, exclusive identity.



## Wines of high expression

In the same way that we do not believe in mass production, limiting our yearly output to 20,000 bottles of 750ml in order to achieve a full flavoured, high quality, select product, in the wine-making process, neither does Vitis Terrarum employ a technology or any predetermined aging periods. Our sole aim is to obtain red wines which express the entire complexity and richness of the grape, patiently waiting for the exact moment of plenitude. Without doubt the process is long and arduous but the wait is well worthwhile.



# Wines

## VITIS TERRARUM – TEMPRANILLO

**A** red wine of high expression and of an international style, cultivated on one single terroir from a biodynamic crop. It is a wine that boasts authenticity and conscientious care. It is a single variety which is 100% Tempranillo, combining personality, complexity and harmony after aging for 12 months in barrels of French oak brought from the Allier Forests, after which it is kept in bottles for another year.



## VITIS TERRARUM - CABERNET SAUVIGNON

**T**he first high expression red wine which has been elaborated with foreign grapes, cultivated on the estate which surrounds the winery belonging to Vitis Terrarum. It is a single variety and is 100% Cabernet Sauvignon which lends its characteristic touches and is then enhanced by the complexity of a 12 month aging in Allier Forest French Oak barrels, later bottled and left to repose for one year.





## VITIS TERRARUM - SYRAH

The third high expression red wine from the winery and this time elaborated from a variety of 100% Syrah whose origin is in the Middle East and has produced such remarkable wines in the colder lands of France(Ródano) or in Australia. Today, Vitis Terrarum is again cultivating this variety in similar conditions to its native climate (dry weather, high temperature, abundant light) for which reason it acquires very different, original characteristics. Due to a very careful elaboration Vitis Terrarum has obtained a singular personality for this Syrah which is original and avant - garde, strengthened by the complexity which is achieved through the aging process in American oak barrels, after which it is bottled for one year.



## VITIS-TERRARUM TEMPRANILLO-CABERNET SAUVIGNON

Personality is the word which best describes this first variety of Vitis Terrarum . A red crianza from the biodynamic crop on personal terroir. It is elaborated with Tempranillo grapes (90%) from old vines, and Cabernet Sauvignon (10%), aged in American and French oak barrels and then bottled for approximately 12 months.





[www.vitisterrarum.es](http://www.vitisterrarum.es)