



## **Las Pedreras 2021 Arqitón Rosé**

**Region:** Sierra de Gredos

**Village:** Navatagordo, Burgohondo

**Agriculture:** Organic

**Soils:** Granitic Sands

**Variety:** Garnacha

**Harvest:** Early September

**Vinification:** Rosé of Garnacha from two 70-year-old vineyards planted at 900 meters. Grapes were destemmed and pressed directly, fermented with native yeasts, aged for 6 months in used french barrels. Bottled unfiltered and unfiltered. (65 mg/L SO2 TOTAL)

**Production:** 2100 bottles

**Las Pedreras Viñedos y Vinos** is a brand new project in the Sierra de Gredos, the mountain range and wine region west of Madrid, where old-vine, high-altitude Garnacha vines yield the most elegant Grenache-based wines in the world. Las Pedreras is a collaboration between **Bárbara Requejo Frutos**, a gifted young winemaker originally from Ribera del Duero, and **Guzmán Sánchez de la Parra**, a native of the stunning mountain village of Villanueva de Ávila, where his family (bakers by trade) has some beautiful vineyards and Guzman himself is the chef-owner of the best restaurant in the region, La Querencia.

Las Pedreras is named for the *Pico Las Pedreras* mountain in Villanueva de Ávila, where old vines of Grenache grow in rocky and sandy granitic soils of various compositions and colors. Both Barbara and Guzman made wine in Gredos prior to joining forces: Barbara at Bodega Soto Manrique in Cebreros, where she imposed extreme precision and focus on a wide range of single-vineyard Garnacha wines; and Guzman made his own wine in Villanueva from his family's vineyards. 2020 was the first year that they made wine together, with dazzling results: two red wines, a rose, and a sparkling rose, all made of Garnacha, and all of which sizzle with the same intensity and strong vision that radiate from the winemakers themselves.

They currently work 3.2 hectares of vines organically, parsing a complex range of altitudes, orientations, and terroirs in Villanueva de Avila and neighboring villages Navatagordo and Burgohondo into compelling regional and single-vineyard wines. Although small in production, Las Pedreras is impressive in scope, combining Garnacha vines of the past and future into vivacious, age-worthy, and radical wines.

## **Las Pedreras 2021 Arqitón Rosé**

**Arqitón Rosé** is an homage to *Los Arqitones*, the neighborhood where Guzman's family is from, a hike outside of modern-day Villanueva into the Sierra. There are no vineyards nowadays in Los Arqitones, but Barbara and Guzman found the perfect parcels of 70-year-old, head-trained Garnacha for their rosé – two vineyards totalling 0.35ha, planted on granitic sandy soils at 900m altitude in the villages of Navatagordo and Burgohondo. Las Pedreras takes rosé very seriously, combining a precise, minimal aesthetic with lots of complexity and texture on the palate. Grapes were harvested in early September, destemmed, pressed directly, fermented in barrel with native yeasts, then aged for 6 months in used 500L and 225L french barrels. Bottled unfiltered and unfiltered. 2100 bottles produced.