



BODEGAS
SOMMOS
MURERO • CALATAYUD D.O.

High in the remote Jiloca River Valley, this estate is a treasure-house of nearly-forgotten old Garnacha vines scattered over rocky slopes of Pago de la Moratilla (reputedly the birthplace of Tempranillo). Vines here average an astounding 80 years of age, resulting in minuscule yields of less than 700 lbs/acre. All viticulture is done by hand due to the dramatic inclination of the vineyards. As is so often the case, high altitude, extreme vine age, scant yields and careful fruit-handling maximize the complexity and age worthiness of the finished wine.

At Aragón's mountainous geographic center, Ribera del Jiloca is the highest-altitude vinegrowing region in Zaragoza province. At elevations of 2900 to 4000', slopes consist of exposed slate with important Cambrian trilobite fossil deposits. The climate here is continental with mild Mediterranean influence.

Sommos creates unique, firm and muscular Garnacha with gripping tannins, low-yield concentration and pronounced minerality. This is Grenache with a special appeal to those who enjoy the richness of Cabernet and Syrah but yearn to explore the greater wine world outside the largest production varieties.



XILOCA

100% Garnacha harvested from old-to-ancient **40–100 year-old vines** along the Jiloca River where the estate's typical soils of exposed blue and black slate include quite a bit of red clay that favors a ripe fruit profile in the finished wine. Zero oak in this soft, forward, versatile wine that features rich, juicy flavors and a pleasing finish.

Parker's Wine Advocate: **89 Points** "The 2009 Xiloca is 100% Garnacha with a very fragrant perfume of earthy minerality and black cherries. This tasty, friendly, value-priced offering has ample fruit as well as a sense of elegance. ... Like Calatayud, the region is known for its high altitude, old-vine, low-yielding Garnacha vines."

XILOCA "MURET" Old Vines

Garnacha from ancient vines planted to exposed blue and black slate soils. Dense and structured with aromas of ripe fruit, mountain herbs, and toasty oak underpinned by minerality and fruity nerve. Aged 12 months in primarily American oak, this is a stunningly multi-layered wine with excellent prospects for evolution in the cellar.

Parker's Wine Advocate on the 2007: "Saturated red. Primary dark berry and candied cherry aromas are a touch simple but offer good, energetic appeal. Fleshy dark fruit preserve flavors coat the palate, betraying no rough edges or tannins. A gentle, sweetly ripe and appealing wine with very good finishing cling and clarity."

Thank you for your time and for your interest in Connoisseur Wines