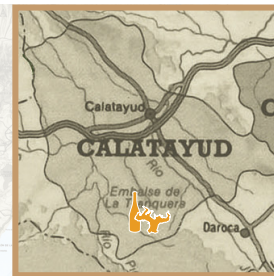


Breca

BODEGAS BRECA
D.O. CALATAYUD



JORGE ORDÓÑEZ
SELECTIONS



Winery Vineyard



History

Garnacha, though most well-known for its French name Grenache, was originally cultivated millennia ago in what is now the autonomous province of Aragón. Garnacha was first spread to southern France and Italy by the medieval Spanish Kingdom of Aragón, which had holdings across the Mediterranean. Due to its original cultivation in Spain, the oldest clones worldwide of the Garnacha variety are planted extensively in D.O. Calatayud and nearby D.O. Campo de Borja. Bodegas Breca's philosophy is to highlight the unique characteristics of the Garnacha from Calatayud.

Calatayud is an arid and mountainous region three hours to the northeast of Madrid. Bodegas Breca is located on the outskirts of the town Munebrega, which for many centuries was a Celt-Iberian city that resisted Roman occupation for decades until the arrival of Scipio Africanus on the Iberian Peninsula. Viticulture flourished under the Romans, but in the 20th century, cooperatives dominated the winemaking scene in Calatayud. Jorge Ordóñez, founder of Bodegas Breca, was the first person to introduce D.O. Calatayud into the United States.

Vineyard

Bodegas Breca owns and leases vineyards exclusively of the original clones of Garnacha on the Sierra de Pardos and Sierra de Peña Blanca. These vineyards, planted between 1900 and 1975 are all head trained and dry farmed. Breca, the flagship wine, is produced from a variety of tiny plots, each one of which is only 1.5Ha. on average, because of the mountainous terrain. The vineyards that are used for Breca are planted between 850M and 1,050M above sea level. These altitudes are vital for Breca – they are responsible for 60 °F temperature swings (40 °F-100 °F) during the growing season. These conditions are perfect for Garnacha, a variety that requires warm conditions to ripen fully due to its long vegetative cycle. At the same time, the cold nights slow down the ripening process, maintaining acidity and elegant aromatics. Along with its altitudes, Calatayud's soils are its distinguishing feature. The plots that are used for Breca vary from black slate (like in Priorat), to gray slate, to iron rich red slate, to limestone, and to red clay intermixed with decomposed slate and quartz. Each soil type produces a drastically different wine. The variety of soils in the final wine lend a distinct complex minerality to Breca.

Winemaking

The grapes are hand harvested when they have reached phenolic ripeness, and sorted at the winery. They macerate and ferment with indigenous yeast in 5,000L open top stainless steel vats. The maceration only lasts eight days as the blueberry sized grapes do not require much extraction. The wine is pressed extremely slowly over the course of twelve hours in a vertical basket press to avoid the extraction of bitter phenolic compounds. It ages for twelve months in these large format barrels and is bottled unfiltered and unfiltered.



Press

2014	91pts	Josh Raynolds	Vinous
2014	91pts	James Suckling	jamesuckling.com
2014	90pts	Robert Parker	Wine Advocate
2013	91pts	Josh Raynolds	Vinous