



# TIERRA HERMOSA

VINOS DE ANDALUCÍA



## About Bodegas Tierra Hermosa

Founded by British husband and wife, Harry & Katie Hunt, Bodegas Tierra Hermosa is the first negociant-style producer of its kind in Andalucía, collaborating with local grape growers, small independent or cooperative wineries and provincial oenologists, to create a whole range of wines from right across the territory, all under the Tierra Hermosa brand.

Harry previously had a 16-year career in PR & Marketing before leaving the industry to fulfil a long-held ambition to move into winemaking. After studying full-time for a degree in Viticulture & Oenology at the University of Brighton in the UK, Harry carried out vintages in Bordeaux, in the Northern and Southern Rhône valleys in France, and in Spain, always with the goal of eventually making wine in Andalucía.

Bodegas Tierra Hermosa aims to create wines which deliver a modern interpretation of traditional Andalucían wine styles. We want to harness the time-honoured winemaking customs from each of the provinces within Andalucía, and add our own contemporary Tierra Hermosa twist, to create an exciting, internationally accessible range of wines. The Tierra Hermosa range will take the consumer on a sensory journey through the myriad of wine styles from the incredibly diverse landscapes across Andalucía.

The goal is to create wines of freshness, elegance and distinctive individuality and regionality. All our wines should speak of the unique terroir from which they were born and each wine will have its very own story to tell.

For our first two red wines, 'Neblerío' and 'Veinte Grados', we headed up into the snowy mountains of D.O.P Granada and teamed-up with a naturally gifted young Granadino oenologist called Alberto Villarrasso Zafra. This area boasts the highest vineyards in mainland Europe at up to 1500m. The altitude results in high day time temperatures and very low night time temperatures – we call it nature's fridge - meaning grapes withhold their acidity and fresh fruit characteristics.

Our first white wine is from Almería, the eastern most province of Andalucía and a region which boasts the only designated desert in Europe. 'Tres Pueblos' was made in collaboration with a talented young Almeriense oenologist called Rosa María Pascual.



## **Neblerío**

### **Vino de la Tierra Laderas Del Genil**

#### **2011**

'Neblerío' is our 100% Tempranillo made from grapes grown on high-altitude vineyards to the south-east of Alhama de Granada in Granada province.

The soil here is a striking red limestone, known locally as "Los Rojillos". The influence of the nearby Sierra Nevada mountain range, and an extraordinary altitude of around 1000m above sea level, ensures the grapes ripen very slowly, helping to create an elegant wine with soft, balanced tannins.

"Neblerío" is the name the local grape growers give to an atmospheric morning mist which provides the east facing vines with welcome moisture, before being dispersed by the rising sun and winds from the mountains.

The vines are trained using a double cordon system and the grapes are picked by hand, the pickers being careful to avoid the hours when the heat is at its highest, so as the grapes can be brought in during the cool of the early morning and as the sun fades at dusk. Harvest in this region of Granada will take place from late September onwards, often not ending until the second half of October, notably later than other winegrowing regions in southern Spain.

The wine underwent both its alcoholic and malolactic fermentations in stainless steel tanks. No oak was used, in order to allow the unique, high-altitude Tempranillo characteristics to really shine through.

This is a medium bodied wine with expressive aromas of blackberries and strawberry, flavours of ripe cranberry and redcurrant, and a bright finish of cherry with a hint of liquorice.

*"The reds of Bodegas Tierra Hermosa are rounded and relatively rich, yet without barrel ageing. They have complexity, depth and richness but without oak. There is flavour and aroma, but there is subtlety and elegance. Neblerío 2011 has a super fruit delivery.... blackberry and blackcurrant aromas and flavour. Full on the palate, though still lovely on its own"* **Colin Harkness, The International Wine & Spirit Competition's Agent for Spain**

#### **Technical Data**

Alcohol: 14.00%  
Acidity: 5.68 g/l  
Volatile acidity: 0.46g/l  
Residual sugar: 1.3 g/l  
pH: 3.48

## Veinte Grados (20 Degrees) Vino de la Tierra Laderas Del Genil 2011



'Veinte Grados' is our blend of Tempranillo (70%), Syrah (20%) and Garnacha (10%) from high-altitude vineyards to the south of Alhama de Granada, amongst the Sierra Tejeda mountains in Granada Province.

These small parcels of steeply terraced, east-facing vines have a soil composition of schist and slate, imparting fresh, mineral notes to the wine. Fragments of marine shells are still to be found amongst the soils here, integrating with the natural irrigation waters, a reminder that this area of Andalucía was once long ago covered with sea, and an explanation perhaps for the gentle, saline back notes in the blend.

The impressive altitude of these vineyards, at an average of around 1200m above sea level, results in an incredible fluctuation in diurnal temperatures of up to 20°C, hence the name of the blend. This enables us to create a wine packed full of intricate flavours, yet one which exhibits real freshness and a crisp elegance.

Much like the grapes used for our Neblerío wine, the majority of the vines here are trained using a double cordon system. All the grapes are picked by hand during the cool of the early morning and at dusk.

All the wines in the blend were vinified separately, undergoing both alcoholic and malolactic fermentations in stainless steel tanks.

Veinte Grados is a medium bodied wine with complex aromas of black cherries, eucalyptus and coffee, flavours of plums and violets, and an enduring finish of raspberries, spice and a hint of almond.

*"The reds of Bodegas Tierra Hermosa are rounded and relatively rich, yet without barrel ageing. They have complexity, depth and richness but without oak. With Veinte Grados, it's the elegance that the taster first notices. It's delightful on the palate...when the super aromas and flavour really make an impact. You'll find some damson notes...a little earthy, minerality. There are herbs....a little laurel, a whiff of wild thyme. Then the fruit comes back to delight again...there's a mid to long length with a lovely spicy kick."* **Colin Harkness, The International Wine & Spirit Competition's Agent for Spain**

### Technical Data

Alcohol: 14.00%  
Acidity: 5.18 g/l  
Volatile acidity: 0.52g/l  
Residual sugar: 1.2g/l  
pH: 3.54

## Tres Pueblos (Three Villages) Vino de la Tierra Laujar-Alpujarra 2014

'Tres Pueblos' is our blend of Macabeo (85%), Jaén Blanco (10%) and Viognier (5%) made from grapes grown on high-altitude vineyards within the beautiful Laujar Valley in Almería province.

Nestled between the mountain ranges of the Sierra Nevada and Sierra de Gádor, the winery sits perched on a hill above the three ancient villages of Láujar de Andarax, Fuente Victoria and Fondón, each with its own distinct church tower.

Tres Pueblos is made from grapes grown on three small parcels to the west and north-west of the three villages. Mineral-rich clay soil, nearly 3000 hours of sunlight per year and an impressive altitude of between 900-1000m, are three important factors that allow us to create a refreshing and refined wine.

The Macabeo vines are trained using the double cordon system. The Jaén Blanco and Viognier grapes are cultivated as bush vines (the goblet system). As with the grapes for our red wines, they are picked by hand during the early morning and at dusk. Harvest in this region of Almería will typically take place during late September.

The three varietals were fermented separately in stainless steel tanks and the malolactic fermentation was blocked, resulting in a fresh and lively mouthfeel.

Medium bodied with floral aromas of honeysuckle and lychee, subtle flavours of pear and apricot, and a buttery finish of melon with a hint of lime.



*"If you're looking for fruit...then Tres Pueblos 2014 is certainly for you. It's a subtle fruit cocktail, with apple, pear, apricot, some grapefruit citrus notes and a lovely floral fragrance. It has throughout an underscoring refreshing acidity so crucial to white wines, which enables the taster to enjoy every glass until the bottle is finished. If this wine wasn't from such a limited production, it would easily take the place of many of the over-fruity, one dimensional Rueda wines that are nowadays so prolific."* **Colin Harkness, The International Wine & Spirit Competition's Agent for Spain**

### **Technical Data**

Alcohol: 13%  
Acidity: 4.8 g/l  
Volatile acidity: 0.47g/l  
Residual sugar: 0.9g/l  
pH: 3.50