

solomazuelo 2017

Mazuelo forms part of the history of the wines of Rioja, to which it gives freshness and longevity. Difficult to cultivate, the area in which it is grown is decreasing from year to year. Solomazuelo seeks to show off the virtues of this grape in the climate and soils of the Sierra de Yerga and in this way restore it to its former place of importance.



COMPOSITION	100% mazuelo (Carignan)
VINEYARD	Vines from La Cantera and El Arenal, at altitudes of 530 and 600 m grown in sandy-loam soils
VITICULTURE	Organic in the process of certification
HARVESTING	Picked manually in 11 kg. crates. Selection of clusters. Average yield 4,500 kg/ha
VINTAGE	An exceptionally hot vintage. This can be seen in the date of harvesting, 15 days earlier than usual and with lower acidity than in a typical year.
VINIFICATION	In concrete vats. Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over.
AGEING	Malolactic in the cask. Aged for 12 months in the same casks and finally aged for a further 12 months in a concrete vat.
BOTTLING	August 2019
ANALYSIS	Alc/vol: 14% Acidity: 5.00 pH: 3.66 SO2 tot:
TASTING NOTE	Fruit aromas (black plum and redcurrant), spices (cloves), cocoa, tobacco, dried flowers and balsamic herbs. Fresh and silky mouth feel
BEST CONSUMED	Now or within the next 10 years
POINT SCORES	AAA