

arizcuren

SIERRA DE YERGA

solomazuelo 2014

OUR PHILOSOPHY Mazuelo (Carignan) has historically been part of the blend of the best Rioja wines, being key in their longevity. "Arizcuren solomazuelo" intends to showcase the attributes of this grape in a precise place: the northern slopes of the Sierra de Yerga. Bush vines at over 530 meters of altitude are planted in clayey soils with abundant pebbles and low fertility. The viticulture practised seeks the highest quality grapes: low yields around 30 Hl/Ha, basal de-leafing in the north-east side, optimal phenolic maturation of skin and seeds, all these without excessive probable alcoholic content. The vinification intends to be as respectful as possible with the grape personality by reducing the exogenous influences to the maximum.

AREA Yerga Mountain Range, Quel, La Rioja - D.O.C. Rioja

VARIETIES 100% Mazuelo (Carignan)

VINTAGE The average temperatures during the final growing season (September-October) were 18.75°C, 1.5°C above the 10-year average for those two months. On the other hand, minimum temperatures for the same period were 8.90°C, that is, 1.79°C above the average. The final vine cycle is considered to be slightly warmer. As a result, the total acidity decreased if we compare it with 2013's. Besides, the skin maturation and its corresponding increase of polyphenolics due to temperature change between day and night slowed down. Therefore, harvesting was started a week later than ordinary because it was necessary to wait for the phenolic ripeness of the grapes to rise. The annual rainfall was slightly above the average even though the central part of the summer was very dry, thus a second green harvest in La Cantera plot was done. The work done to avoid pest and diseases in the vineyard and the rustic character of the variety, very resistant to drought, allowed the plants to maintain the leaves working until the end of the vine cycle. The harvest date were October 18th for La Cantera plot, with a yield of 25 Hl/Ha. The analytical parameters were similar to the 2013's, except the total acidity, enough but without reaching the values of the cold 2013's.

WINEMAKING PROCESS Hand harvest early in the morning in 11-kilo baskets, with grape sorting in the vineyard. Destemming and 2-4 day cold maceration in stainless steel vats. Alcoholic fermentation with wild yeasts, at a temperature around 25°C. Daily punchings and pumping-overs until density reached 1070, then just punchings until the completion of the fermentation. Short post-fermentation maceration (2-3 days). Malolactic conversion and maturation in contact with the fermentation lees for 4 months in 500-liter French oak casks, with weekly battonages. Raking and a further maturation period in the same casks but without the lees, totalling 12 months of ageing in oak.

TECHNICAL DATAS Alcohol: 13.20% vol.
Acidez total: 5.71 gr/l
pH: 3.42
Residual sugar: 1.6 gr/l

PRODUCTION 2,000 - 75 cl. bottles

TASTING NOTE Purple red with medium intensity. Predominance of red and black fruit aromas, with some flowery notes and light spicy nuances. Medium body, firm and elegant tannins and fresh and long finishing. (February 2016)