

solo mazuelo ánfora 2022

Wines aged in amphorae are the purest expression of a grape variety. In this case, mazuelo, which 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	2022 was characterized by a fairly dry winter, followed by heat waves and a sharp thermal change in June. The summer was extremely hot and dry, resulting in rather small, concentrated grapes with good health.
VINIFICATION	In open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 10-12 days with daily treading and hardly any pumping over.
AGEING	Malolactic fermentation and ageing for 8 months in unlined earthenware amphorae.
BOTTLING	July 2023. 1700 bottles
ANALYSIS	Alc: 13,5% Tot.Ac:4,65 g/l pH:3,65 SO2:55 mg/l
TASTING NOTE	Fruit aromas (black plum and redcurrant) , over a slightly earthy base from the amphora
BEST CONSUMED	Now or in the next 5 years
POINT SCORES	94 Tim Atkin, 92 R.Parker

Contains Sulphites-bottles of 0,75 cl