

**2023 Arizcuren • Monte Gatún****96/100**

Delicious, dynamic palate, distinctly layering cranberry, maraschino cherry, pink grapefruit and red plum. The vivid, refreshing tannins are drenched in blood orange and clementine, and cloaked with sage, English Breakfast tea and cherry Leaves. Elegant rusticity and lovely smoky edges in a quintessential Rioja Tempranillo-based blend (55%, with 20% Garnacha, 20% Mazuelo and 5% of Maturana and Graciano). The fruit is sourced from various plots in the Villa de Quel, north-facing at 530m-600m, and vinified separately using indigenous yeasts, then brought together before malolactic fermentation. The wine is aged for 12 months, 30% in Slavonian oak barrels and 70% in concrete tanks. Drink 2026-2034

**2024 Arizcuren • Solomazuelo****95/100**

Beautiful definition, transparency and edge. Fluid cranberry, pomegranate, red plum, red cherry and red apple framed by poised, slaty tannins drenched in spring water and sprinkled adundantly with sage, tarragon and coriander. Long, savoury finish. The 100% Mazuelo fruit was sourced from two sites at 530m and 600m on the eastern slopes of the Sierra de Yerga in Rioja Oriental. The wine was fermented with indigenous yeasts and underwent malolactic in 15% new, 500L French oak barrels, where it remained to age for 12 months. Drink 2026-2036