

solo mazuelo ánfora 2024

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	The 2024 vintage was characterised by a summer without extreme temperatures and whose end was marked by cold temperatures, which helped for a very good phenolic maturation.
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	April 2025
ANALYSIS	Alc: 12,5% Tot.Ac: 5,09 g/l pH: 3,51 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	95 Decanter, 93 T.Atkin

Contains Sulphites-Bottles of 0,75 cl

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