

solomazuelo 2024

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	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	Fermentation with wild yeast, with daily pigeage. Short post-fermentation maceration of about 2-3 days.
AGEING	Malolactic fermentation in 500-litre French oak barrels, 15% new and 75% used. Ageing for 12 months in the same barrels.
BOTTLING	September 2025. 2189 bt
ANALYSIS	Alc/vol: 12,5% Acidity: 5,23 g/l pH: 3.44
TASTING NOTE	Dark 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	95 Decanter, 93 Parker, 93 Atkin, 93 Suckling, 93 Hudin

Contains Sulphites-bottles of 0,75 cl