

## solomazuelo ánfora 2025

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 2025 vintage was characterized by good water availability throughout the growing cycle and favorable conditions during ripening. The diurnal temperature variation allowed for a gradual and balanced ripening process, promoting good phenolic maturity while preserving acidity and freshness in the grapes. |
| 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      | August 2026. 380 bt                                                                                                                                                                                                                                                                                                |
| 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  | Not tasted yet                                                                                                                                                                                                                                                                                                     |

Contains Sulphites-Bottles of 0,75 cl