

SoloMazuelo Anfora



Arizcuren



Rioja DOCa

RATINGS HISTORY

- 92 Robert Parker (WA)
vntg 2022
- 94 Decanter
vntg 2021
- 92 Tim Atkin
vntg 2021



GRAPE VARIETY

100% Mazuelo.

ALCOHOL %

13.5%

TERROIR

Age: More than 30 years old.

Soil: Sand loam.

Altitude (m): 530-600.

Sustainable farming.

Harvested by hand in baskets of 11 kg.

VINIFICATION

Cold maceration for 2-4 days and alcoholic fermentation for 10-12 days in open stainless steel tanks, with daily treading and hardly any pumping over. It does not undergo malolactic fermentation.

AGING

Malolactic fermentation and ageing for 8 months in unlined earthenware amphorae.

PAIRING

Red meats, game meat, stews, spoon dishes. Ideal for some lamb chops.

LOGISTICS

6 pack | 18 cm x 25 cm x 30,5 cm | 8,7

VMF | 75 cs 6 | 682,5 Kg | 177,5

TASTING NOTES

Fruit aromas of black plum and redcurrant, over a slightly earthy base from the amphora.

