

SOLOMAZUELO 2024



COUNTRY Spain

GRAPE VARIETY

100% Mazuelo.

ALC. % 13

VINEYARDS

Age: More than 30 years old.
Soil: Sand and boulders.
Altitude (m): 530-600.
Sustainable farming.
Harvested by hand in baskets of 11 kg.



APPELLATION

Rioja DOCa

ELABORATION

Sustainable farming. Hand harvested in 11kg baskets. Destemming and 2-4 day cold maceration in 500 liter stainless steel vats. Alcoholic fermentation with wild yeasts, at 25°C. Daily punchings and pumping-overs Malolactic in contact with lees for 4 months in 500 liter french and american oak casks, battonage. Further maturation period in the same casks but without the lees, totalling 10 months of stay in oak.

PAIRING

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

TASTING NOTES

Purple red with medium intensity. Predominance of red and black fruit aromas, with some floral notes and light spicy nuances. Medium body, firm and elegant tannins and fresh and long final.

RATINGS

- 93 R. Parker (WA) , vntg 2024
- 93 Tim Atkin , vntg 2024
- 94 Tim Atkin , vntg 2022, 2021
- 92 R. Parker (WA) , vntg 2022, 2018
- 92 Tim Atkin , vntg 2019, 2018
- 92 James Suckling , vntg 2020

LOGISTICS

6 PACK
18 x 25 x 30,5 cm
8,8 Kg

12 PACK

VMF
120 cs 6
950 Kg

EUROPALLET
117 cs 6
930 Kg