

SOLOMAZUELO ANFORA

ARIZCUREN



COUNTRY Spain

GRAPE VARIETY

100% Mazuelo.

ALC. % 13,5%

VINEYARDS

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



APPELLATION

Rioja DOCa

ELABORATION

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

PAIRING

Pair it with grilled lamb chops with rosemary, which complement the wine's fruit and spice notes.

TASTING NOTES

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

RATINGS

- 93 Tim Atkin , vntg 2024
- 94 Tim Atkin , vntg 2023, 2022
- 92 Robert Parker (WA) , vntg 2023, 2022
- 94 Decanter , vntg 2021
- 92 Tim Atkin , vntg 2021

LOGISTICS

6 PACK
18 x 25 x 30,5 cm |
8,7Kg

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

EUROPALLET
65 cs 6 | 565,5Kg |
177,5cm