

VICTOR AUSEJO MAZUELO



Victor Ausejo



Rioja DOCa

RATINGS HISTORY

94

Tim Atkin
vntg 2022

93

Robert Parker (WA)
vntg 2022



GRAPE VARIETY

Mazuelo

ALCOHOL %

13,50%

TERROIR

Age: More than 40 years old.

Soil: Red clay.

Altitude (m): 650.

Manual harvest in 15 Kg. boxes

Hand harvested.

VINIFICATION

Cold maceration for 3 days and fermentation in stainless steel tanks for 12 days with two punch-downs per day. Malolactic fermentation

AGING

12 months in 400-liter French barrels and 225-liter Hungarian oak barrels.

PAIRING

Veal, suckling lamb, lamb, and poultry.

TASTING NOTES

It is a wine made of 50% Mazuelo and Garnacha, boasting spectacular freshness. A varietal with a floral and very direct nose, featuring a natural acidity that leaves no one indifferent.

LOGISTICS

6 pack | 30,6 x 25,3 x 18,4 cm | 8,4 Kg

VMF | 96 cs 6 | 172,2cm | 836,4Kg