MISA & CUVÉE

VICTOR AUSEJO MAZUELO

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COUNTRY Spain

GRAPE VARIETY

100% Mazuelo

ALC. % 13.5%

VINEYARDS

Age: More than 40 years old. Soil: Red clay. Altitude (m): 650. Manual harvest in 15 Kg. boxes Hand harvested.



APPELLATION

Rioja DOCa

ELABORATION

Cold maceration for 3 days and fermentation in stainless steel tanks for 12 days with two punch-downs per day. Malolactic fermentation12 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.

RATINGS

- **93+ R. Parker (WA)** , vntg 2023
- **94 Tim Atkin** , vntg 2023, 2022
- **93 R. Parker (WA)** , vntg 2022

LOGISTICS

6 PACK
30,6 x 25,3 x 18,4 cm
8 Kg

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