

arizcuren

SIERRA DE YERGA

solomazuelo 2015

OUR PHILOSOPHY The mazuelo (also known as carignan) is a grape variety that historically has been part of the great wines of Rioja, being largely responsible for its longevity. Arizcuren solomazuelo aims to highlight the benefits of this variety in a specific place, the northern slopes of Sierra de Yerga. Vineyard in goblet, height of 550m above sea level, in clayey soils with abundant pebbles and low fertility. The viticulture practised seeks the highest quality grapes: low yields around 4,000 Kg/Ha, basal de-leafing in the north-east side, optimal phenolic maturation of skin and seeds, all these without excessive probable alcoholic content. The vinification intends to be as respectful as possible with the grape personality by reducing the exogenous influences to the maximum.

AREA Yerga Mountain Range, Quel, La Rioja - D.O.C. Rioja

VARIETIES 100% Mazuelo (Carignan)

VINTAGE It was a climatologically good year, although rains were distributed heterogeneously in the different months. Temperatures were also warmer, especially during the first two thirds of the vegetative cycle, with an average annual temperature of 13,98°C, almost 3 tenths above average to the last 10 years. During the end of cycle (September - October), temperature dropped 1.5°C below average of the past 10 years, which corrected the ripener advancement of vines, allowing a maturity phenolic and industrial balance, resulting wines with a slightly higher alcohol content than usual, intense fruit load and soft and elegant tannin.

The pluviometry did not have an outstanding incidence during this year, although with 307 mm it was below average of the last 10 years (359 mm), caused by a dry spring.

In La Cantera vineyard, a thinning of veraison clusters was carried out, which together with the work in the vineyard managed to avoid diseases, allowing the plants to keep the leaves in good condition until the end of the cycle. The harvest dates were September 22, 26 and October 4, with a production of 4,500 kg / Ha.

WINEMAKING PROCESS Hand harvest early in the morning in 11-kilo baskets, with grape sorting in the vineyard. Destemming and 2-4 day cold maceration in stainless steel vats. Alcoholic fermentation with wild yeasts, at a temperature around 25°C. Daily punchings and pumping-overs until density reached 1070, then just punchings until the completion of the fermentation. Short post-fermentation maceration (2-3 days). Malolactic conversion and maturation in contact with the fermentation lees for 4 months in 500-litre French oak casks, with weekly battonages. Raking and a further maturation period in the same casks but without the lees, totalling 12 months of ageing in oak.

TECHNICAL DATA Alcohol: 13,80 % vol.
Total acidity: 5,71 gr/l
pH: 3,42
Total sulphur: 65 mg/l

PRODUCTION 4,300 - 75 cl. Bottles

TASTING NOTE This wine takes a gently riper path into darker berry fruits with smoothly rendered and gently tangy blueberry and cassis to close. James Suckling.

SCORE 92 Robert Parker