

VALSERRANO MAZUELO 2016

Comments:

Barely 2,000 hectares of this grape are cultivated in the Rioja appellation. Due to its longer growing cycle, it needs good weather conditions to ripen properly and it is very prone to mildew. However, by restricting its yield and harvesting late, it is possible to obtain musts with a lot of colour and good acidity, with very fresh aromas and an unquestionably distinct personality. In the Mediterranean vineyards this variety is known by the alternative name of Cariñena or Carignan Noir.

Vinification & Ageing:

Made from grapes from the "Las Carretas" vineyard, situated in a well-protected, south-facing valley which provides lots of intense sunlight. The good October weather meant we were able to harvest this variety late and in ideal state of health, with good phenolic maturation.

Aged for 12 months in 70% French and 30% American oak casks which had been primed beforehand so that the wood does not impede the enjoyment of the varietal aromas. Bottled in February 2018.

Tasting notes:

- **COLOUR:** Attractive, intense black-cherry color, with no evolution at the rim.
- **AROMA:** Reminders of elderflower, cherry juice, light toasted aromas and toffee... When the glass is swirled, lactic nuances appear, with black cocoa beans and complex fruit sensations.
- **MOUTH:** Fresh, very lively attack. It fills the mouth with flavours and a good balance between alcohol and acidity. A long, Atlantic finish with fresh, red-berry flavours.

