

MAZUELO DE LA QUINTA CRUZ 2013 is one of the very few Mazuelo wines in Rioja, but also one of the rare single-estate brands in the region. It comes from La Quinta Cruz Vineyard, and it is made by Miguel Merino and his friend and Swedish winemaker Lars Torstenson, who has spent much time working with the Carignan grape (french sister of our Mazuelo).



TECHNICAL INFORMATION

The vineyard: La Quinta Cruz was planted in the early 80's. It is divided into two very different parcels: a lower part, with mostly clay soil facing South; and the higher one, stony and facing North-West. This last one is the most interesting, since you can obtain really small grains, with great concentration of colour and sweetness, and spiced mineral aromas.

The name: For centuries, people in Briones walk to the locally named Calvary Mountain as pilgrims, stopping twelve times to pray at the twelve crosses of the via cruxis. Right besides the Fifth Cross lies the rare Mazuelo vineyard, therefore known as 'Mazuelo de la Quinta Cruz'.

The vintage: Mazuelo is a long-cycle variety which requires an expanded and warm autumn to reach its maturation point. 2013 was very adequate for it, and we could hold the harvest until the 22nd of October to collect the grapes. During the summer, we took leaves off the plant to let a bit of light into the vine and to allow the wind to blow through the leaves, and we green harvested in August, leaving only the best bunches to mature at a low yield.

The Oak: Malolactic fermentation and 9 months in 9 barrels; 4 American and 5 French, 50% new and 50% used the previous year for the same wine.

The wine: 2.744 bottles of this 2013 edition of Mazuelo.

Analytical Details: 13% vol. / Acidez Total 5,9 g/l Sugar: less than 2

Miguel Merino

Mazuelo de la Quinta Cruz

93 POINTS TIM ATKINS M.W.



"Distinctly Burgundian in color and flavor, this is a floral, scented, beautifully judged Rioja Alta Mazuelo with cherry stone and pomegranate fruit, skillfully integrated oak and a hint of gun flint." Pair with lamb, pork, or turkey.

Made by Rachel Lipman of Siema Wines

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