



Mazuelo de la Quinta Cruz

2015

D.O.C.A. RIOJA ALTA

Miguel Merino

THE GRAPE

Mazuelo is a fertile, vigorous plant which requires a long-cycle to reach complete ripening. It is also sensitive to many diseases. All these explains why Mazuelo is more adequate to the Mediterranean latitudes than to an Atlantic influenced land as Rioja Alta. Only the extraordinary characteristics of our Quinta Cruz vineyard allow us to make this wine in our town.

THE VINEYARD

La Quinta Cruz was planted in 1986 in a steep hill in Briones. It is divided into two very different parcels: a lower part, with deep soil of mostly clay composition; and the higher one, with little soil, covered by stones and facing North-West. This last one is the most interesting, since the plants feel uneasy and we can obtain really small grains, with great concentration of colour and sweetness, and spiced mineral aromas.

WINE-MAKING

The grapes were hand-picked and transported in small crates so that they arrive to the winery in the best conditions. Once there, all the bunches were checked again in the sorting table. Fermentation took place in small vats of stainless-steel, at controlled temperature. For us elegance is much more important than strength, and we try to follow this policy at our fermentations. Little amount of remontages and not after-maceration.

AGEING

Malolactic fermentation in barrel, and a total 12 months in 12 French oak barrels; 50% new and 50% used with the previous vintage of Mazuelo de la Quinta Cruz.

BOTTLING

3,528 bottles of our Mazuelo de la Quinta Cruz 2015, one of the very few Mazuelo wines in Rioja, but also one of the rare single-estate brands in the region.