



La Quinta Cruz > Mazuelo

2016

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 the Southeast slope of Calvario Hill, in Briones, very close to the Ebro River. It is a steep vineyard of 1.2 ha. with very thin topsoil of sand and gravel, completely covered by round pebbles. All these factors prevent Mazuelo from behaving as it is, fertile and vigorous, and allow us to make a 100% Mazuelo wine in the Atlantic-influenced Rioja Alta region.

WINE-MAKING

In 2016 we harvested La Quinta Cruz on October 21st. We only were able to collect some 3,000 kg, a yield of just 2,500 kg/ha. The grapes were picked by hand and transported in small crates to the sorting table, then fermented in a small stainless-steel tank at a controlled temperature of 24-25°C with very few remontages.

AGEING

Then, the wine went through malolactic fermentation in two 500-litre and five 225-litre barrels, all of French oak. After that, the wine rested in the same barrels for 14 months.

BOTTLING

2,865 bottles of our La Quinta Cruz 2016, one of the very few Mazuelo wines in Rioja, but also one of the rare single-estate brands in the region.