



La Quinta Cruz > Mazuelo

2023

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 this 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.

THE VINTAGE

2023 was not an easy year in Rioja Alta. After a dry Winter, Spring came with a number of rain storms that made us all work hard in our vineyards to avoid diseases. Summer was one of the driest, warmest ever, and many vines suffered from it. Then September came with heavy rainfall and many growers decided to pick their grapes to avoid risk of botrytis. It was a difficult harvest, and choosing the right moment of collection and a slow, thoughtful job at the sorting table were more crucial than ever. In the end we were able to obtain fruit driven, balanced wines with good concentration.

WINE-MAKING

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 three 500-litre French oak barrels and one concrete tank of 1,300 litres, where it stayed for 12 months.

BOTTLING

3,331 bottles of our La Quinta Cruz 2023, one of the very few Mazuelo wines in Rioja.