

MAZUELO DE LA QUINTA CRUZ 2007 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 Carignean grape (the 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 sweet and spiced mineral aromas. We make three 'green harvest' (August, early and mid September) in order to leave only the very best bunches in the plant.

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 crucis. 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. During the summer we made three 'green harvests', leaving just the best bunches in the vines.

The Oak: Malolactic fermentation and 10 months in 12 new barrels (6 American and 6 French), made by Murua coopers.

The wine: 3.480 bottles of this second edition of Mazuelo de la Quinta Cruz.