

MAZUELO DE LA QUINTA CRUZ 2008 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 Carigean 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 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. 2008 was perfect for it, and we could hold the harvest until nearly November. During the summer, we took leaves off to stress the plant (so she would give us a lower yield), and we green harvested in August, leaving only the best bunches to mature.

The Oak: Malolactic fermentation and 10 months in 12 barrels (6 American and 6 French, 50% new).

The wine: 3.506 bottles of this third edition of Mazuelo de la Quinta Cruz.