



CASTILLO DE CUZCURRITA

RIOJA ALTA · ESPAÑA

TILO

2016

On the Cuzcurrita mountainside there is a small, very old vineyard where this wine is produced. Here each vine plant has a character of its own, having survived in extremely poor soil in which the vines grow in the fissures of the sandstone bedrock.

The vines are highly influenced by the annual climate conditions, years in which they achieve the right phenolic ripeness, as made in exceptional years.

Vintages produced: 2013 and 2016.

Variety: Tempranillo.

Soil: Clay-loam with the peculiarity that many vines are planted on the bedrock, while the earth around them is very dayey.

Viticulture: Organically-cultivated, bush vines over 70 years old.

Harvesting: October 27, 2016 into 20-kilo crates and sorted.

Vinification: Alcoholic and malolactic fermentation both.

Cask-ageing: 24 months in new and semi-new, medium-grain, French-oak barriques and 6 months in 2000-litre wooden casks.

Bottling: March 7, 2019 with no prior fining or stabilisation.

TASTING NOTES

A wine with a marked Atlantic character, with sensorial notes that reflect very well the microclimate in the northernmost zone of Rioja and which are faithful to its roots. It's pleasant, wrapping the mouth and filling it with sensations. It has a very good ageing potential for a long future.

Production 2016:

3.199 BOTTLES OF 0,75 LITRES



CUZCURRITA DE RÍO TIRÓN · LA RIOJA (SPAIN)