



Mazuela BODEGAS

VARIETY: Tempranillo 100%

VINYARD: VIÑA VALDECUERVA 690 m.

SOIL: Calcareous clay soil, North-South orientation.

BARREL: Fermented in new french barrel

TASTING:

fermentation begins in a concrete tank, finishing it after a long period of stay in barrel.

The colour is genuine, reminiscent of those fine orange tones of the old days in Rioja Alta.

On the nose it transmits a mixture of feelings of sweet fruit, surrounded by the own tannins of its stay in barrel. In the mouth you can see its distinction over other rosé wines, it is a serious wine, full-bodied, constant tearing, capable of withstanding powerful dishes.

A fantastic final aftertaste, once drunk the fine vanilla marked from the American oak remains in the throat. It is certainly a special rosé is a “red made rosé”.

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

BODEGAS MAZUELA

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