



A dream come true: to vinify a rare and difficult-to-grow grape, which expresses itself with kindness and complexity. With this wine we achieve its maximum representation, highlighting a magnificent variety that has suffered a certain neglect in recent decades.

2.025 bottles of 0.75 l.

**2022 VINTAGE.** It was one of the driest and hottest vintages in recent years. Autumn and winter had normal rainfall and temperatures but the spring turned to be extremely warm. High temperatures from May until the end of the grape cycle, with scarce rainfall until August. The heat waves (40 degrees during the day and tropical nights, with 20 degrees) caused a very fast maturation and also a premature vegetative stop. The health conditions were extraordinary.

**VINTAGE QUALIFICATIONS.**

- DOCa Rioja: Very Good.
- Álava Viticulture and Oenology Department: Excellent.

**VARIETY.** 100% Mazuelo from the plot called Corazón, of 2.5 hectares on the upper terrace of our vineyard, at 450 m above sea level. An airy environment where the goblet vines are planted on a gentle slope that favours the growing of this variety.

**WINE MAKING.** After being harvested by hand and passing through the

selection table, the grapes ferment in stainless steel tanks. The wine matures for 10 months in lightly toasted French oak barrels. Malolactic fermentation in barrels with periodic batónnage. Bottled in August 2023.

**TASTING NOTES.** Cherry colour, very lively violet rim. Intense nose with black fruit notes prevailing. Spiced and floral touch. Long and structured on the palate, with nerve, acidity and freshness that invite you to drink.

**ALCOHOL CONTENT.** 15% Vol.



*Scores obtained by the 2021 vintage*

