

MAZUELA



viñedos familiares

TEMERARIO

aldeanueva de ebro



VINEYARD

PLOT	ESPARRAGAL (ALFARO).
VARIETY	MAZUELA
YEAR OF PLANTATION	1984
YIELD	5.000-6.500 Kg/HA



WINEMAKING

OBJECTIVE: A FRESH, VARIETAL, AND PLEASANT WINE, WITH THE UTMOST RESPECT FOR THE TERROIR AND VINTAGE.

HARVEST: MANUAL HARVEST IN BOXES, SEEKING A BALANCE BETWEEN RIPENESS AND MODERATE ALCOHOL LEVELS (12.5–13%).

VINIFICATION: DESTEMMED BUT NOT CRUSHED, WITH FERMENTATION IN SMALL 1,500-LITER TANKS. SHORT MACERATION WITH GENTLE PUNCH-DOWNS AND PUMP-OVERS, AIMING TO PRESERVE VARIETAL AROMAS AND ENSURE MINIMAL EXTRACTION. MALOLACTIC FERMENTATION TAKES PLACE IN 500-LITER BARRELS (BOCOYES), FOLLOWED BY AGING UNTIL IT IS PROPERLY REFINED. THE WINE IS THEN CLARIFIED, FILTERED, AND BOTTLED.



TASTING NOTES

COLOUR: MEDIUM INTENSITY. RED WITH VIOLET HUES. CLEAN AND BRIGHT.

AROMAS: VERY VARIETAL AND DISTINCTIVE. FRESH, FLORAL, MINERAL, AND BALSAMIC, WITH COMPLEXITY AND DEPTH.

PALATE: FRESHNESS AND FLUIDITY. PLEASANT, VELVETY TEXTURE. VERY GOOD ACIDITY, PERFECTLY INTEGRATED.

SERVING TEMPERATURE: 15°C.