

SEÑORÍO DE CUZCURRITA 2003

A wine made from grapes harvested in the unique environment of an old castle, many of which were grown within the walled courtyard itself. This distinguishing factor presents a genuine representation of the true character of the wines of Cuzcurrita, which continue to achieve their full potential year after year.

The vines in question are all well established in good quality, un-irrigated soil and are cultivated using the gobelet system of training. A reduced production from the vines averages at 1.2 kg of grapes per vine, with a grape to wine yield of 63 per 100. A thinning of the bunches usually takes place during the veraison (a French term used for the growing period when the grapes take on their colour) which adjusts the quantity of grapes in relation to the foliage, to a rate of 1.5 to 2 m² per vine. This has the affect of reducing the quantity of grapes whilst improving the quality.

The climate in 2003 was characterized by abundant rainfall at the beginning of the season and an early veraison towards the end of July, which coincided with exceptionally high temperatures that lasted through to the middle of August. This caused problems for young vineyards and also for heavily-laden trellises. There was plenty of rain at the beginning of September, but the second fortnight was much drier with high nocturnal temperatures. This resulted in the ripening being brought forward a little and brought about a reduction in the size of the grapes, along with an increase in the concentration of sugars and a reduction in acidity.

The grapes were harvested into 20kg boxes. The selection of suitable bunches took place on a sorting table and they were then destalked and gently crushed by roller. Fermentation at 30°C was followed by a long maceration in impressive 15,000 litre tanks. Malolactic fermentation took place in new medium-toasted, French-oak Bordeaux barrels with fine grain. This was followed by a period of aging on the lees in the same barrels for 12 months and finally the wine was left to develop in the bottle for a further 24 months.

Tasting notes

A red wine of notable cherry-red colour. Intense and elegant nose showing mature red fruits and a hint of spice originating from the barrel. Smooth and persistent tannins evident in the mouth, with all of the complex elegance and finesse characteristic of the wines of the Cuzcurrita area. Well balanced with a long and persistent finish.

2003 Production: 37,000 bottles of 0.75 litres.