



CASTILLO DE CUZCURRITA

RIOJA ALTA · ESPAÑA

TILO

2016

On the Cuzcurrita mountainside there is a small, very old vineyard, from which this wine is produced. Here each vine plant has a character of its own, marked by its efforts to survive in extremely poor soil in which the roots search for nutrients in the fissures of the sandstone bedrock.

The vines are highly influenced by the annual climate conditions and few are the years in which they achieve the right phenolic ripeness, so this wine can only be made in exceptional years.

Vintages produced: 2013 and 2016.

Variety: Tempranillo.

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

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

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

Vinification: Alcoholic and malolactic fermentation both in the cask.

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

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

TASTING NOTES

A wine with a marked Atlantic character, with sensorial nuances which reflect very well the microclimate in the northernmost zone of La Rioja and which are faithful to its roots. It's pleasant, wrapping around 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



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