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# CASTILLO DE CUZCURRITA

ORGANIC WINE

2022

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This wine seeks to reflect the essence of our zone and all the potential of the tempranillo grape variety. That's why it is always made in a totally natural way.

**Vintages produced:** 2016, 2017, 2019, 2020 and 2021.

**Variety:** Tempranillo from the "La Pradilla" vineyard and from the "Cerrado Grande".

**Soil:** From a sandstone rock base in a calcareous clay with low fertility and a spontaneous, well-ventilated plant cover.

**Viticulture:** Vines trained in the traditional "goblet" way, 19 years' old in the case of "La Pradilla" and 40 years' old in the "Cerrado Grande", cultivated organically.

**Harvest:** 20 October, into 20-kilo crates and passed over a selection table.

**Vinification:** It was produced in a totally natural way with no addition of sulphur dioxide or any other additive. Spontaneous fermentation with yeasts from the vineyard itself and the malolactic fermentation was also spontaneous, in 225-litre casks.

**Ageing:** 6 months in Bordeaux casks used for their third or fourth harvest, made from fine-grained, medium-toasted French oak.

**Bottled:** 10 May 2023 with no prior fining or stabilisation process.

## TASTING NOTES

Lovely black-cherry colour with an intense, complex nose with notes of ripe dark fruit such as black plums, blueberries, redcurrants and some balsamic herbal and spicy nuances such as cedar wood and liquorice. Unctuous on the palate with soft, mouth-watering tannins, balanced, complex and elegant with a pleasant, long finish. Great aromatic persistence.

Production in 2022:

2,666 0.75 litre bottles.



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