



CASTILLO DE CUZCURRITA

RIOJA ALTA · ESPAÑA

SEÑORÍO DE CUZCURRITA

2020

This is a village wine, using grapes from the old vines in the walled castle grounds as well as from other old vineyards located nearby. It is a genuine example of the exceptional character of the wines of Cuzcurrita, year after year showing off the maximum potential that they are capable of achieving.

First vintage: 2000.

Variety: Tempranillo.

Soil: Alluvial soils from the River Tirón, with lots of pebbles and a chalky-clay subsoil. Very deep and very loose soil.

Viticulture: All the vines are bush-pruned and on average they are 30 years old, grown according to integrated viticulture techniques including some organic vineyards.

Harvest: Picking began on 30 September, using 20-kilo harvesting crates and a sorting table.

Vinification: Alcoholic fermentation in stainless steel vats and malolactic in the cask.

Cask Ageing: 12 months in new, second and third year, French-oak Bordeaux-style casks with a fine wood grain and medium toast followed by 5 months in 20,000-litre concrete vats for blending the wine before bottling.

Bottling: April 2022 with no stabilisation or fining process beforehand.

TASTING NOTES

Lovely black-cherry colour, with an intense, complex nose with aromas of dark fruit, such as ripe black plums, blueberries and blackcurrants, with some spicy, balsamic nuances such as cedar wood and liquorice coming through. Smooth, juicy mouth-feel with soft, enveloping tannins. Complex, well-balanced and elegant with a long, gentle finish and high aromatic persistence.

Production 2021:

71,540 BOTTLES 0,75L

2,665 BOTTLES 1,5L

1,055 BOTTLES 0,5L



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