



CASTILLO DE CUZCURRITA

RIOJA ALTA · ESPAÑA

CERRADO DEL CASTILLO 2019

An estate wine, made exclusively from grapes from the old vines grown within the walled enclosure of the castle. This wine is only produced in exceptional vintages, when the harvest achieves the maximum expression of the terroir and furthermore, when the balance is perfect.

Vintages produced: 2001, 2004, 2005, 2008, 2009, 2010, 2011, 2013, 2015, 2016 and 2017

Variety: Tempranillo.

Soil: Alluvial soil from the River Tirón, with lots of pebbles and a chalky clay subsoil, a very deep and loose soil, but with poor, sandy earth with a sandstone base.

Viticulture: Bush vines over 40 years old grown organically.

Harvesting: 14 October in 20 kilo crates and using a sorting table.

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

Cask-ageing: 24 months in new and semi-new Bordeaux barrels of medium toasted extra fine grain French oak and 3 months in 2000 liter wooden vats for homogenization.

Bottling: February 2022 with no prior fining or stabilisation process.

TASTING NOTES

A red wine with a deep, black-cherry colour, elegant, intense aromas of ripe red berried fruit and a lot of spicy nuances coming through. On the palate you immediately notice its fine balance and aromatic persistence, making it a long wine with a lot of flavours, long in the mouth with a deep, pleasant finish. It reveals sensory characteristics that faithfully reflect its microclimate in the northernmost part of La Rioja and authentically express its origin.

Production 2019:

11,941 BOTTLES OF 0,75 LITRES



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