



La Quinta Cruz > Mazuelo

2020

D.O.C.A. RIOJA ALTA

Miguel Merino

THE GRAPE

Mazuelo is a fertile, vigorous plant which requires a long-cycle to reach complete ripening. It is also sensitive to many diseases. All this explains why Mazuelo is more adequate to the Mediterranean latitudes than to an Atlantic influenced land as Rioja Alta. Only the extraordinary characteristics of our Quinta Cruz vineyard allow us to make this wine in our town.

THE VINEYARD

La Quinta Cruz was planted in 1986 in the Southeast slope of Calvario Hill, in Briones, very close to the Ebro River. It is a steep vineyard of 1.2 ha. with very thin topsoil of sand and gravel, completely covered by round pebbles. All these factors prevent Mazuelo from behaving as it is, fertile and vigorous, and allow us to make a 100% Mazuelo wine in the Atlantic-influenced Rioja Alta region.

THE VINTAGE

2020 was not an easy year, with a very rainy Spring and early attacks of oidium and especially mildiu. After a stormy beginning, the Summer was dry and hot. Just when harvest was about to start cold winds and rain came from the North, and we won't forget the image of picking grapes with snow on the peaks. But the rain was welcome by the plants, and the grapes arrived in healthy conditions, with great concentration, low alcohol degrees and acidity and mature tannins.

WINE-MAKING

The grapes were picked by hand on October 13th, and transported in small crates to the sorting table, then fermented in a small stainless-steel tank at a controlled temperature of 24-25°C with very few remontages.

AGEING

Then, the wine went through malolactic fermentation in three 500-litre French oak barrels and one concrete tank of 1,300 litres, where it stayed for 12 months.

BOTTLING

3,898 bottles of our La Quinta Cruz 2020, one of the very few Mazuelo wines in Rioja, but also one of the rare single-estate brands in the region.