

RAICES

MAZUELA 2017

THE COLLECTION OF SPANISH GRAPE VARIETIES

It is believed to have been a very old variety from the Cariñena area prior to being introduced to Algeria, France and Italy before conquering the world. It was found in Sardinia during the rule of Aragon (1323- 1720). Some ampelographers have attributed it a DNA profile that would link it with rioja graciano. It can also be found in Priorat, Tarragona, Costers del Segre, Penedès, Montsant and Terra Alta, Rioja, Castilla-La-Mancha and Navarre. It also exists as a carignan in white and grey versions. 5.600 Ha planted in Spain.



TECHNICAL INFORMATION

Harvest time: Third week of October

Classification: Cariñena DO

Origin of the grapes: Cariñena

Grape Variety: Mazuela

Vinification: Fermentation for 12 days at 20° / 22°. Two-week postfermentative maceration with its marc.

Barrel ageing: 6 months ageing

Winemaker: Ruben Magallanes

TASTING NOTES

Stunning ruby red colour with purplish highlights. Aromas of ripe dark and red fruits (blackberries, raspberries), undergrowth, peppery spices, mild tobacco, florals and a hint of cinnamon. Excellent freshness on the attack, the full-bodied mid-palate echoes the nose and includes aromatic herbs. Pleasantly tart and long finish.

PAIRING

Great with pasta, red meats, roasted or grilled poultry, cured meats, tapas and tuna or grilled red mullet. Excellent wine to enjoy with friends.

SERVING TEMPERATURE: 16-18°C

ANALYSE

Alcohol: 13,50% vol

pH: 3,22

Total Acidity: 5,02 g/l

Residual Sugar: 0,56 g/l

SO2 Total: 84 mg/l