

SEÑORIO de
CUZCURRITA
RESERVA 2018

RIOJA (Alta)



FROM THE CLOS OF A 14TH
CENTURY CHATEAU
FARMED DRY AND ORGANIC
A FIRST GROWTH WINE
BY ANA MARTIN ONZAIN

GROWERS

Half an hour out west of Haro, the hamlet of Cuzcurrita de Rio Tiron approaches the limit of D.O.C.A. La Rioja. Family business purchased 14th century castle and its tiny walled vineyard in the late 90's - hired Wine maker Ana Martin and build a gravity fed winery in the highest elevation in Rioja Alta. Ana knew it would be a challenge but great things happen on the limits of agriculture.

LAND + FARMING

Señorío de Cuzcurrita is made from grapes from within the walled enclosure of the castle and other nearby vineyards. All together there are 61 acres sourced for Señorío: The Clos has 18.5 acres and the surrounding vineyards are small plots of older vines - "el casco" is gravel "el terruño" clay-loam soils. All vineyards are planted "en vaso" Goblet trained bush vines - all dry-farmed organically. Fruit is hand harvested and destemmed on a sorting table before entering the winery. Harvest is usually mid October.

WINE

100% Tempranillo grapes are de-stemmed, hand sorted and basket pressed. Wine making takes place in a gravity fed winery. Fermentation occurs in stainless steel tanks with Native yeast - Malolactic fermentation takes place in fine grained French oak barrels. The wine is then aged in three oak types: 1/3 in new oak - 1/3 in 2 year old oak and 1/3 in neutral oak barrels for 18 months. These three distinct wines are then blended in a large cement tank for another 6 months evolving into a singular and expressive wine. Deep, layered, fresh and elegant. Total bottles produced 55,000

FOOD

Mushrooms, Venison, Duck, Fresh Goat Milk Cheese

PRESS

TTIM ATKIN RIOJA REPORT: A First Growth winery!
94 pts.

UPC CODE: 8 437006804028

14.5 % ALCOHOL

VINOS LIBRES