



CASTILLO DE CUZCURRITA

RIOJA ALTA · ESPAÑA

CERRADO DEL CASTILLO

2016

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 and 2016.

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: During the first week in October in 20 kilo crates and using a sorting table.

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

Ageing: 24 months in new and semi-new, extra-fine grain French-oak. Bordeaux barriques with a medium toast in 2000 litre wooden vats.

Bottling: 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 features which reflect very well its microclimate in the most northerly zone of La Rioja and are faithful to its roots.

Production 2016:

10,997 BOTTLES 0,75 LITRES.

351 BOTTLES 1,5 LITRES.



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