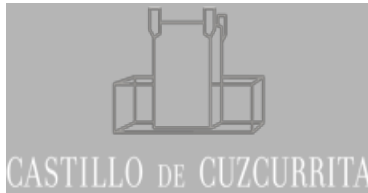
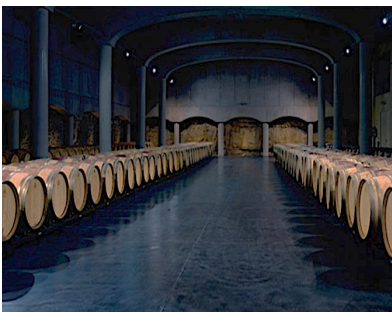


CERRADO DE  
CUZCURRITA  
GRAN RESERVA 2008

RIOJA (Alta)



PRODUCED IN THE CLOS OF A  
14TH CENTURY CHATEAU.  
ORGANIC DRY FARMING &  
GRAVITY FED WINERY WITH  
SKILL OF WINEMAKER ANA  
MARTIN ACHIEVE GREAT  
ELEGANCE.

#### 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.

#### A

#### LAND + VINES

"El Cerrado" Clos surrounded by a stone wall in Cuzcurrita de Rio Tiron - has an 18.4 acre vineyard planted in goblet style with a density of 1,400 vines per acre.

Soil is largely sandy/ alluvia with a lot of stones, interspersed with plots of clay and limestones. Located in the agricultural limits of North Western Rioja - influenced by Continental climate

#### FARMING

Vineyard is non - irrigated and Organically farmed since 2010 - registered with Organic Farm production of la Rioja (CPAR. Vines are Goblet trained and grapes are harvested manually in mid October Only 2 Hectares were selected for this Vintage of Cerrado.

#### WINE

100% Tempranillo Grapes are de-stemmed, hand sorted then basket pressed. Wine making takes place in completely gravity fed winery . Fermentation occurs in stainless steel tanks with natural yeast -  
- Malolactic takes place in fine grained french oak barrells and ageing continues for 18 months in same barrells in an underground cellars with exposed rock walls that capture moisture from the soil.  
- Because of the Marginal climate Cuzcurrita always has great acidity and the careful handling of the fruit and deft hand of wine maker Ana Martin make this wines deep, fresh and elegant.  
Only 9,500 bottles. Vintages 2001, 2004, 2005 and 2008

#### FOOD

Mushrooms, Fire roasted Piquillo, Venison, Duck.

#### PRESS

Tanzer- "Smoky minerals and white pepper. Juicy and precise." 92 pts  
Winkler- "Spicy dark red fruit. Superb, serious silky mouth feel." 93

UPC CODE:

14% ALCOHOL

**VINOS LIBRES**