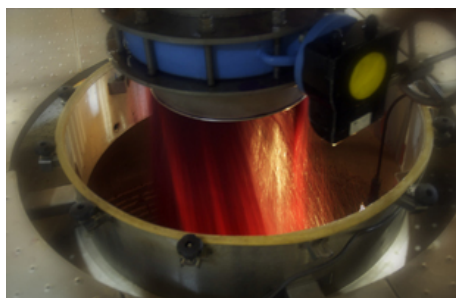


SEÑORIO de
CUZCURRITA
RESERVA 2007

RIOJA (Alta)



UPC CODE: 8 437006 804028



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.

LAND

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 cascajo" is gravel "el terruño" clay-loam soils.

FARMING

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. Harvesting mid October.

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. 55,000 bottles produced. First Vintage 2000.

FOOD

Mushrooms, Venison, Duck, Fresh Goat Milk Cheese

PRESS

14% ALCOHOL

VINOS LIBRES