

Castillo de Cuzcurrita CERRADO DEL CASTILLO D.O. Rioja Alta

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 built 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. 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.



COUNTRY Spain

VARIETAL 100% Tempranillo

SOIL TYPE

Alluvial soil from the River Tirón Pebbles and chalky clay subsoil Deep soil, poor and sandy earth

VINEYARD

Old vines Bush vines over 40 years old

HARVEST

Manual harvest Destemmed on a sorting table

VINIFICATION

Fermentation in stainless steel Malolactic in the cask 24 months aging extra-fine grain frenchoak, Bordeaux barrique. Medium toast 2000 litre wooden vats 11,000 bottles

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 inmediately 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.

Moments Unearthed