

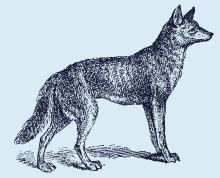


Castillo de Cuzcurrita

SEÑORÍO DE CUZCURRITA

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 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. 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



PARKER WOLF

wine & spirits

COUNTRY

Spain

VARIETAL

100% Tempranillo

SOIL TYPE

Gravel el terruño
Clay-loam soils

VINEYARD

18.5 acres
Planted "en vaso"

HARVEST

Manual harvest
Destemmed on a sorting table

VINIFICATION

Gravity fed winery
Stainless steel tanks fermentation
Natural yeast
Mallolactic in french oak barrels
18 months aging in same barrels
Rock walls underground cellars
Capture moisture from the soil
55,000 bottles

TASTING NOTES

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 wine deep, fresh and elegant.

Moments Unearthed

parkerwolfwine.com