



VÍCTOR AUSEJO MAZUELO

2021



VINEYARD: grapes from two plots.

40% from a vineyard located in Villamediana, Zorraquín area. 45 year old bush vines. Alluvial and limestone soil. North - South orientation.

60% from 'La Colorada', located in Alberite. 30 year old vines in 'espaldera'. Ferrous clay soil. East - West orientation.

Sustainable viticulture, minimally invasive. Organic fertilizer, without herbicides or systemic products. Minimum tillage of the soil.

GRAPE: 100% Mazuelo

WINEMAKING: manual harvest in boxes of 15 kg in mid-October. Manual selection of the bunches in the winery. De-stemmed. Cold macerated for 3 days and fermented in stainless steel vats for 12 days with two daily 'bazuqueos'. Malolactic fermentation and aging for 12 months in 400-litre French barrels and 225-litre Hungarian barrels.

835 numbered bottles.
14% vol.

PH: 3.35 - Acidity: 7.2 g/l - Reducing sugar: 1.3 g/l