



VÍCTOR AUSEJO MAZUELO

2022



VINEYARD: grapes 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 on September 30th.

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.

1.408 numbered bottles.
(Bottled: 26th November 2023)

14% vol.

PH: 3.3 - Acidity: 6.8 g/l - Reducing sugar: 1.8 g/l