



Castillo de Cuzcurrita

SEÑORÍO DE CUZCURRITA

DO Rioja Alta

Half an hour west of Haro, the hamlet of Cuzcurrita de Rio Tiron approaches the limit of D.O.C.A. La Rioja. The family business purchased a 14th-century castle and its tiny walled vineyard in the late 90s - hired Winemaker 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. Altogether there are 61 acres.



COUNTRY

Spain

VARIETAL

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 barrells
18 months aging in same barrells
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 wines deep, fresh and elegant.

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