



MAZUELO *by* EL ESCOCÉS VOLANTE

Varietals: Mazuelo (Mazuela, Cariñena, Carignan) 100%

Vintage: 2017

Bottling date: 2nd October 2018

Winemaker: Norrel Robertson MW

VINO VARIETAL, VARIETAL WINE OF SPAIN

PARCELAS SINGULARES - SINGLE VINEYARDS

VILLAGE: Cervera de la Cañada

VINEYARDS PARCELS: El Plano 0,90 Ha.

VINES: planted 1994, selection from Almonacid de la Sierra.

CLONES: Selection Massale, bush trained ,dry farmed.

The 2017 vintage is composed of a single vineyard , situated at 750 metres at the foot of Sierra Armantes. Glacial / co alluvial soil made up of pudding stones, clay, silt and sand . A hot site despite its NE orientation which needs careful mulching with straw and composed organic material to reach proper maturity whilst keeping alcohol in check.

Limited to just over one tonne per hectare due to heavy frost. The grapes were harvested into 20kg cases lightly crushed with the inclusion of 20% whole bunches and fermented in two egg shaped vessels with gentle punching down only. After pressing and malolactic fermentation the wine remained sur lie on gross lees in one 900 litre egg before decanting and bottling without filtration.

TASTING NOTES

A vivid, unoaked expression of Mazuelo (Carignan). Deep purple, unevolved with notes of wild brambles, graphite and earthy undertones.

On the palate it displays bright, raspberry fruit flavour, brisk acidity and dusty, earthy tannins and a long peppery finish.

TECHNICAL DATA

pH:	3.45
Total Acidity:	6,42 g/l
Volatil Acidity:	0,41 g/l
ALC:	13,5%
Residual Sugar:	0,5 g/l

1076 bottles.