

Mazuela

B O D E G A S



BODEGAS MAZUELA

Crta ElCiego – Laguardia km 0,1
26350 Cenicero La Rioja

ROSE FERMENTED IN BARREL

Vineyard: VIÑA VALDECUERVA 690 m. Calcareous clay soil, North-South orientation.

Elaboration:

Caught in boxes of 20 kilos manual shelled grain by grain.

Tasting notes:

After a brief maceration time with the skins, fermentation begins in a concrete tank, finishing it after a long period of stay in barrel.

The colour is genuine, reminiscent of those fine orange tones of the old days in Rioja Alta.

On the nose it transmits a mixture of feelings of sweet fruit, surrounded by the own tannins of its stay in barrel.

In the mouth you can see its distinction over other rosé wines, it is a serious wine, full-bodied, constant tearing, capable of withstanding powerful dishes. A fantastic final aftertaste, once drunk the fine vanilla marked from the American oak remains in the throat. It is certainly a **special rosé is a “red made rosé”**.