

VILLOTA

Mazuelo

A dream come true: to vinify a rare and difficult-to-cultivate grape that expresses itself with grace and complexity. We achieved its fullest expression, highlighting a magnificent variety that has suffered some neglect in recent decades.

VARIETIES

100% Mazuelo from the plot called Corazón, 2.5 hectares on the upper terrace of our vineyard, at 450 m altitude. Hand harvested.

WINEMAKING

After passing through the sorting table, the grapes ferment in stainless steel tanks. The wine matures for 10 months in lightly toasted French oak barrels. Malolactic fermentation takes place in the barrel, with periodic bâtonnage.

TASTING NOTES

Cherry red in color with a vibrant violet rim. Intense aroma with a predominance of black fruit notes. Spicy and floral hints. Long and structured on the palate, with a lively acidity and freshness that invite you to drink more.

