



## Ojuel Carrasojuela Tinto

**Producer:** Bodegas Oxuel

**Region:** DOC La Rioja

**Grape variety:** Tempranillo, Garnacha, Morisca, Mazuelo, Monastel, Viura, calagraño and others unidentified gapes.

**Vintage:** 2020

**ABV:** 13%

**Vineyard:** 65 to 85 years old vineyards. Light pebble soil with stone and sand.

**Aging:** Pie de cuba 4 days before harvest. Alcoholic fermentation for 20 days at room temperature in the winery and with spontaneous malolactic fermentation in barrels. It is kept in the same barrels for up to a month before bottling, until then remaining outside during the winter for self-stabilization.

**Elaboration:** The lunar and biodynamic calendar is followed as much as possible, especially in pruning and bottling. Organic farming based on preparations of nettles, yarrow, lavender, valerian, wettable sulfur or ground rock for treatments according to needs.

**Tasting note:** Ruby red color of medium intensity. On the nose it is an exhibition of aromas, all of them subtle and harmonious, which express their origin in a unique old vineyard, where forest berries are mixed with aromatic herbs. Very lively, polished, fresh and long palate.

**Other:** 1,220 bottles produced.