



Ojuel Cerrosojón

Producer: Bodegas Oxuel

Region: DOC La Rioja

Grape variety: 60% Maturana and 40% Mazuelo

Vintage: 2020

ABV: 13,50%

Vineyard: Sandy and relatively acidic pebbles.

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: Very violet cherry red on the edge. Very powerful aromas, floral, violet, tulip. Mineral character, with notes of ink and flint. It evolves to fruit in the form of jam and finally compote of figs, vanilla and tobacco. Tannic taste, somewhat rustic but efficient and refreshing due to the acidity. Retronasal aromas of resin, pineapple, rock rose and scrubland. Very persistent.

Other: 1220 - bottles produced.