



Ojuel La Plana

Producer: Bodegas Oxuel

Region: DOC La Rioja

Grape variety: 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: Prune according to the lunar calendar, looking for the waning moon. Tilled in March. Foliar treatment in mid-April based on nettle preparation during sprouting, always on a leaf day with a rising full moon for greater treatment effectiveness. Foliar application in May and June based on yarrow, lavender and valerian combined with natural wettable sulfur to prevent fungi and mites. Green pruning at the end of May to balance the plants and promote balanced fruit set. After flowering, sulfated with sulfur in ground rock. A coat of silica on the clusters at the end of July to avoid humidity from dew on the clusters.

Tasting note: Very intense cherry red color. Aromas of English chocolate and cherry liqueur, licorice and fairground cotton. Red fruits wild berries, raspberry, coconut. Fresh in the mouth, liquorous, complex and aromas of chocolate and menthol.

Other: 1000 bottles produced.