



PARCELAS DE MAZUELO

EL CASTAÑO
(Agoncillo)
MARTINETE
(Alberite)

Vivanco

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compartiendo cultura de vino

2022 Harvest

Heat, scarce rainfall and vineyard resilience define the 2022 vintage. Above all, it was marked by exceptionally high average temperatures — more than one degree higher than the previous vintage — and by an unprecedented early heatwave in the second week of June, with temperatures soaring above 40°C. Brutal conditions.

The vineyard responded remarkably well, naturally protecting itself by limiting its activity and vegetative growth. Vineyard intervention was kept to a minimum, preserving as much canopy as possible around the bunches to shield the grapes from excessive sun exposure. Rainfall was scarce, resulting in very low disease pressure from mildew and oidium. Harvest began two weeks earlier than usual, delivering fruit of exceptional quality, with riper yet sweeter tannins. The key challenge of the vintage was achieving balance in what has become an increasingly constant battle against climate change.

Minerality and Individuality

Variety: 100% Mazuelo

Production: 1.205 bottles

Alcohol: 13,5% vol

Residual Sugar: 2 g/L

Ph/Total Acidity: 3.65/5.4 g/L

Winemaking: Hand harvested into small 10 kg cases. Refrigeration of the crates in the winery's cooling chambers to reduce the temperature of the grapes to 3 °C. Double selection, first bunches then grapes, with a gentle destemming and pressing. Separate fermentation for the El Castaño and Martinete parcels. Fermentation in French oak vats that were filled using gravity and without the use of pumps. Cold maceration and fermentation over 18 days using only natural yeasts. Malolactic fermentation took place in a combination of new French oak barrels that were gravity filled.

Maturation: 14 months in new French oak barrels from different coopers, using various sources of oak and toast levels. The wine remained on its lees throughout, with occasional batonnage in the first four months, but without racking. The wine was then bottled without fining or filtration, so small natural deposits can occur in the bottle.

Tasting Note: Deep purple colour, with a bright garnet rim that clings to the glass. Intense and complex aromas of blackberry and other black fruits, red fruits such as raspberry, with an earthy, "forest floor" element in combination with herbal, coffee notes and a marked minerality. Well balanced in the mouth with lots of fruit, balsamic notes, soft tannins and a long, persistent finish.

Open, Serve and Match: Best served just below room temperature as an excellent match for stews and grilled red meats, as well as dishes with strong sauces.



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