

# 2018 MAZAS CRIANZA



D.O.	Toro
Terroir	Tierra Guinda (Villabuena del Puente, Zamora)
Soil	Sandy soil with calcareous lime underneath
Vineyard	4.1 Ha. 101 years old bush vine dry grown
Location	721 mts. altitude above the sea level
<b>Variety</b>	<b>100% Tinta de Toro (Tempranillo)</b>
Harvest Day	19 <sup>th</sup> of September 2018
Bottled	23 <sup>rd</sup> of January 2021
Production	2021 Bottles
To be enjoyed	Until the end 2030
Total Acidity	5,50 g/L
VA	0,62 g/L
Residual Sugar	0,7 g/L
pH	3,82
Alcohol	15,50 %

# WINEMAKING

## At the Vineyard

- no usage of chemical fertilizers
- no used of weedkillers, insecticides or any chemical sprays.
- summer pruning and handpicked fruit.

## In the Winery

- Natural acid from the grapes, no finings, sulphites, acid or any other products added.
- Non-filtered & non-stabilize.
- Long wild yeast and fermentation with a long pre-fermentative cool maceration on skins.
- Ageing on new 225 liters French Barrels with lees for 9 months and in total 23 months in barrel.
- Malolactic fermentation on French barrels 225 liters with weekly battonage.

# TASTING NOTES

## Visual

| Ruby deep red, with extra thick and long legs.

## Flavours

| Black fruit, red plum and black cherry, cola and a touch of expresso aromas.

## Taste

| Clean and deep blackberry, with a firm but silky tannin. Lasting steady with an extra-long evolving end.

**Match well with** Lamb and beef dishes, stews, roast meats and barbeque. Also good to enjoy with a cheese board.