

## CASTILLO de CUZCURRITA, Cuzcurrita de Rio Tiron

The cold wild west of Rioja  
It's yer Cuzzy E-bro.

### Senorio de Cuzcurrita

Half an hour out west of Haro, the hamlet of Cuzcurrita de Rio Tiron approaches the limit of La Rioja. Out here a local typicity due to the cold (shared with the other significant local maker - Oscar Alegre and Eva Valgañon) delivers acid freshness unusual in Tempranillo. The property is 7 hectares of old vines on a hill above the 14<sup>th</sup> century castle or Castillo of Cuzcurrita del Rio Tiron. The Tiron is a tributary of Rio Ebro, the river which defines la Rioja. Here in the limits of north-western Rioja above 550m altitude, freshness is guaranteed – ripeness is marginal.



Cuzcurrita's first vintage was 2000, winemaking is by Ana Martin. Two wines are made, both of which are 'Reservas': Senorio de Cuzcurrita, which is bright, briary, fresh lively, springy even, with spicy acidity. The second wine, Cerrado de Castillo, is a sandy soil vineyard selection featuring heavier, earthier tannins and spends 15 rather than 12 months in wood.

The wines are 100% Tempranillo and all are 'en vaso' – goblet-pruned bush vines. The wines are worked only with gravity and are aged in French oak. With the outstanding acidity found here, the wines can be largely left alone in the winery, they are handled – including racking – as little as possible. The main vineyard was planted in 1970. Initially very vigorous, organics and yield reduction now see production reduced to a startlingly low ½ kilo/vine from the sandy, stony soil. Harvest is very late, usually commencing in mid-October.



### Cuzcurrita 'Senorio de Cuzcurrita' Reserva

Fruit is de-stemmed, hand sorted and basket pressed with gravity "pump" overs. Malo takes place in barrel after fermentation in stainless foudre, and ageing is in 1/3 each new, one and two year old barriques. After ageing, the assembly is rested in large concrete for a few months prior to bottling.

### Cuzcurrita 'Senorio de Cuzcurrita' Reserva 2010

*A twitch of dark herb runs through blackberry fruitfulness on nose and palate. There's a touch of roof brick, dark mulch and river soil all adding a sense of place. Gently structured, soft mid-palate tannin runs into gentle acidity typical of this producer and of the cold soils out west of Haro under the Obarenes. Balance is excellent, with nice movement and great elegance.*

