



BODEGAS
ONDARRE

VARIETAL ONDARRE

MAZUELO
DOCa Rioja

The freshness of a historic Rioja variety
captured in a bottle

VARIETY

100% Mazuelo

VINIFICATION AND AGEING

Made using grapes from old Mazuelo vines, in early harvests and selected vintages. Smooth, even fermentation at 24°C, with maceration over a period of 2 weeks in new, Missouri-sourced oak casks, where it remained for 2 to 3 months.

TASTING NOTES

Very lively, intense red colour with medium-high depth of colour. Wide range of aromas in which the floral notes give way to red fruits, such as redcurrants, strawberries and cherries. As any good Mazuelo it has a sharp attack with a firm mouth-feel and a lively sensation of freshness in the finish.

NOTE

A limited edition of 4,635 bottles.

No stabilisation before bottling so there may be signs of sediment. In this case it is advisable to decant the wine before drinking it.



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (Spain) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com