

**GRAFT**  
WINE COMPANY

EL MOZO HERRIGOIA / EL MOZO / 2018 / RIOJA /  
SPAIN

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## PRODUCER

El Mozo is a family project founded more than forty years ago in the village of Lanciego in Rioja Alavesa (part of the Rioja appellation but politically part of Spain's Basque country). Husband and wife team Itxaso Compañon and Gorka Mauleón respect every inch of their 9 hectares of vines - spread over eighteen small plots with variations in altitude and soil - bequeathed by their parents and grandparents around Lanciego. They are pushing the boundaries of Rioja, respecting local wine-making traditions like carbonic maceration, while making stunning, fruit-forward, joyous bottles of wine.



## VITICULTURE + VINIFICATION

Age of vines is 60-70 years. Altitude is 560 metres above sea level. The soil is chalky, iron-rich clay & marl. This wine is made from Tempranillo grapes, with some Viura and Malvasia. It is made in the traditional Rioja Alavesa way – carbonic maceration in open-topped concrete tanks (known as lagares) with 7-8 days of fermentation followed by a short time on lees before bottling. This wine goes through wild malolactic fermentation. There is no oak influence on this wine.

## TASTING NOTE

Cherry red with red and black fruit on the nose and a touch of licorice. Fruit continues on the palate with good acidity and a medium finish. Best served slightly chilled.

## FACTS + STATS

WINEMAKER	ITXASO COMPAÑON & GORKA MAULEÓN
VARIETIES	TEMPRANILLO
APPELLATION	RIOJA
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	0 G/L
TOTAL ACIDITY	5.9 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	45 MG/L

