

RAICES

PREMIUM

MAZUELA



Origin: It is believed to have been a very old variety from the Cariñena area prior to being introduced to Algeria, France and Italy before conquering the world. It was found in Sardinia during the rule of Aragon (1323 - 1720). Some ampelographers have attributed it a DNA profile that would link it with rioja graciano. It can also be found in Priorat, Tarragona, Costers del Segre, Penedès, Montsant and Terra Alta, Rioja, Castilla-La-Mancha and Navarre. It also exists as a carignan in white and grey versions.

- **Colour:** Garnet or even dark brown;
- **Date of first crop:** Probably around the 9th century
- **Area:** 5,600 Ha in Spain - 50,600 Ha worldwide
- **Maturity:** Early germination and ripening
- **Yields:** Late budburst - medium late maturity.
- **Vulnerabilities:** Vigorous in less fertile soils. Does not mature well in cold areas. Very vulnerable to powdery mildew but not very susceptible to botrytis and canker.
- **General characteristics:** Wines are generous in alcohol and quite well coloured. Sometimes lacks fruitiness and smoothness. Tannins are often astringent, grassy and bitter. Very good results with carbonic maceration. Produces extraordinary wines in areas with low fertility and good management.
- **Synonyms:** Axina de Spagna, babonenc, babounenc, blaue shopatna, blaue sopatna, blauer carignan, blauer carignant, boi dur, bois de fer, bois dure, bovale grande di Spagna, bovale mannu, bove duro, bove duro di Spagna, cafalan cagnolaro, cagnolaro tinto, calignan, carignan crni, carignan francés, carignan mouillan, carignan noir, carignane mouilla, carignane noir, carignane noire, carignane violette, carignanne, carignano, carignano di Carmignano, carignena, carinena, carinena mazuela, carinena negra, cencibel, crignane, crinana, crusillo, girard, girarde, grenache du bois, grenache du bois dur, karinjan, karinyan, kek carignan, legno duro di Portoferraio, manuelo tinto, manzuela (in Rioja), marocain, mataro, mollard (in Rioja), mounesteou, pinot d'Evora, plant d'Espagne, plant de Ledenon, pokovec, pokovez, samsó, samsó crusillo, sansó, soptna blau, tinto mazuela and uva di Spagna.

Notes: Raices Mazuela 2017

Vino Tinto – D.O. Cariñena 13.5 % Alc./Vol.

Stunning ruby red colour with purplish highlights. Aromas of ripe dark and red fruits (blackberries, raspberries), undergrowth, peppery spices, mild tobacco, florals and a hint of cinnamon. Excellent freshness on the attack, the full-bodied mid-palate echoes the nose and includes aromatic herbs. Pleasantly tart and long finish.

Pairings: Great with pasta, red meats, roasted or grilled poultry, cured meats, tapas and tuna or grilled red mullet. Excellent wine to enjoy with friends.