



Viticulture

EL Mozo Wines is a small family project with more than 40 years of history located in Lanciego (Rioja Alavesa)

The grapes from which the whole wine from our cellar is made come from 9 hectares of vineyards mostly over 30 years.

The whole farm is familiar managed and vineyard management is under the protection of the DOC Rioja and monitoring ENEEK (Council of Agriculture and organic food of Euskadi)



Our environmental management is based on the minimal interaction in the vineyard and limiting ourselves to the more traditional methods.

As far as land management is concerned we follow the same criteria, trying to minimize the tillage and using as far as possible groundcovers

The winery is the most vivid reflection of the classic wineries in Rioja Alavesa, Constructed entirely with concrete tanks and two heights, one of them underground for the proper conservation of wine





The vineyard

Our vineyards are definitely our most precious asset, we have 10 hectares of vineyards spread over 18 plots



In the vineyards we practice a philosophy of minimal interaction and maximum respect for the traditional customs in the work of the day.

We care and preserve the old family vineyards are for us a living museum.

All our vineyards are certified in organic viticulture. We try to maintain biodiversity and native fauna with the idea of giving our children the vineyards in the state in which came to us.





Wine Making

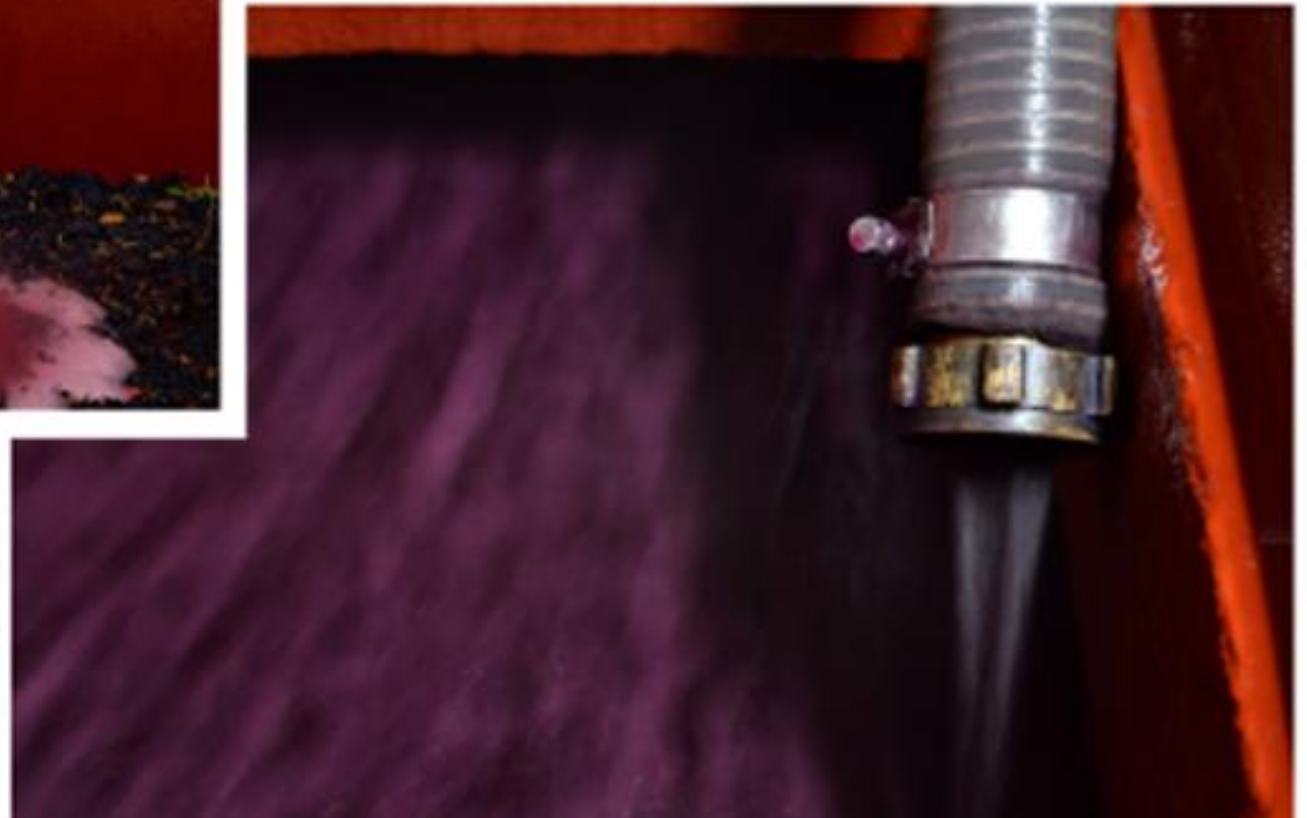
It is a wine made by carbonic maceration
Traditional art in this region



We make this wine strictly following the traditional method, working with whole grape in concrete open lake.

The wine ferments in this tank for 7 to 8 days before pressing.

During the days the grape remains in the lakes, carbonic maceration makes "the magic", the grapes ferment inside the grape itself in an anaerobic environment full of CO₂



Herrigoia



- **DO:** DOca Rioja - Rioja Alavesa
- **Variety:** Traditional Coupage , un 85 % de tempranillo and the rest Viura and Malvasia
- **Plots:** We use at least grapes from 10 different micro plots to produce this wine.
- **Viticulture:** Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.
- **Wine making:** traditional method, processing open concrete tank (Lago). Between 7 and 8 days of fermentation and aging in concrete tanks.
- **Production:** About 20.000 bottles