

EL MOZO



BASQUETRONOMY

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RIOJA ALAVESA WINES

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

We have 9 hectares of our own vineyard spread over 18 small plots, all of them in Lanciego. We base our project on traditional, sustainable and organic viticulture and on the most natural winemaking possible.

We work and respect each and every one of the vineyards that our parents and grandparents have left us, all of them small jewels that in some cases were planted more than 70 years ago.

The special orography of Lanciego, crossed by 3 streams with their respective ravines and flats, means that we have 18 unique combinations of altitude, soil, varieties and orientation variants. We try to offer this global world these MicroVinos de Lanciego.

WINES

EL MOZO WINES



HERRIGOIA 2021 (RED)

THE PROJECT & WINE GROWING

Develop a carbonic maceration with maximum respect for the traditional way of elaboration.

Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.

THE PLOTS & ELABORATION

We use at least grapes from 10 different micro plots to produce this wine. Traditional method, processing open concrete tank (Lake). Between 7 and 8 days of fermentation and aging in concrete tanks.

TASTING NOTES

Herrigoia presents itself with an attractive straw yellow color and golden reflections that capture the light. On the nose, it unfolds a bouquet of aromas reminiscent of fresh fruits such as green apple and pear, complemented by a citrusy hint reminiscent of lime. On the palate, it reveals its youthful and light character, surprising with its juiciness and fine tannins. Moderate acidity contributes to a refreshing balance, making Herrigoia 2023 a delightful and easy-to-drink red wine option.

D.O Rioja - Rioja Alavesa

Tempranillo

85% Tempranillo and the rest , Viura and Malvasia

750ml

14,5% vol

About 22.000 bottles

EL MOZO WINES



MALASPIEDRAS (RED)

The Malaspiedras project aims to value, care for and recover the most traditional plots of Arrieta Compañon family farms planted by our grandfathers and today we offer the fruits of the highest quality for winemaking.

Based on the minimal interaction in the vineyard and in a totally riented to quality care grape vine growing.
he wine also has the certificate of organic viticulture.

TASTING NOTES

The nose is very intense, characterized by prominent black fruits and mineral notes, complemented by subtle floral hints of violet. On the palate, it starts with a smooth entry and develops freshness and structure thereafter. The finish is exceptionally long-lasting.

D.O Rioja - Rioja Alavesa

Tempranillo

Variety Tempranillo almost entirely with some viura and a vine of grenache

750ml

14,5% vol

About 4,000 bottles all numbered

EL MOZO WINES



EL COSMONAUTA EN EL
BARRANCO DE AGUA (WHITE)

Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.

The plot of Vasconegro is located just over 1 km E of Lanciego. It is planted in hillside at the top of the tableland forming the Viñaspre river. Planted by El Mozo in 1965 has in its top part 3000 m2 of old malvasia.

Manual vintage in little boxes and pressing at the entrance to cellar, from here the fermentation takes place in barrels on fine lees. The fermentation starts with the native yeast brings the grape. Following our philosophy of minimal interaction, wine was not corrected by any enológico product.

TASTING NOTES

This wine is dry, floral, and very appealing on the palate. It pairs excellently with white meats, pasta, vegetables, or serves well as an aperitif.

D.O Rioja - Rioja Alavesa

Riojan Malvasia

90% Riojan Malvasia and 10% Viura

750ml

14,5% vol

About 1.100 bottles all numbered

EL MOZO WINES



BASQUETRONOMY

AL MAL TIEMPO BUENA CARA (RED)

Classic Rioja Alavesa vineyard, on a hillside, with the lower or deep part planted with Tempranillo (70%) and an upper part or head planted with Viura and Malvasia (30%)

La Regoya, located just 400 meters from the winery, 566 meters above sea level, facing Southwest, vineyard on a slope that in some areas is 18%. Soil, alternation of calcareous sandstones, up to 30% siltstones and red claystones.

Manual harvest in 400-kilo pallets, the grapes are taken to the winery where we shell the grapes, which we vat in a 40-hectoliter French oak vat. Fermentation in semi-carbonic maceration lasts about 15 days, from then on the wine is aged in its own oak vat until the following harvests, about 12 months, then a minimum of another 12 months of aging in the bottle.

D.O Rioja - Rioja Alavesa		Tempranillo
70% Tempranillo 30% Viura and Malvcasia		
750ml	14,5% vol	About 1.100 bottles all numbered

WINES

EL MOZO WINES



EL COSMONAUTA
Y EL VIAJE EN EL TIEMPO (RED)

THE PROJECT & WINE GROWING

Vinification of one of the most special plots we have, the vineyard of the "Monte Viñaspre". This plot planted by the grandfather Teodoro back in the 40s has a curious blend of varieties.

Viticulture based on minimal interaction in the vineyard and in a fully oriented grape quality care. The wine also is certified organic viticulture.

The vineyard of Monte Viñaspre is located 612 meter high, NE of Lanciego, planted in the tableland forming the Viñaspre river. It features a typical red soil, ferrous calcareous clay. It was planted by the grandfather Teodoro Mauleón in the 40s.

All grapes, both red and white are vinified together, 100% whole grape with stems is used in a semi carbonic maceration. 100% natural brewing without additives and without sulfites.

D.O Rioja - Rioja Alavesa		Tempranillo
Tempranillo, Garnacha , Torrontés, Viura and Malvasia 60%Red 40% White		
750ml	14,5% vol	About 4,000 bottles all numbered

EL MOZO WINES



EL COSMONAUTA
EN EL PARAJE 601 (RED)

THE PROJECT & WINE GROWING

The Cosmonaut in Place 601 refers to the altitude of the plot where he comes from, which also happens to be the healthiest of all. He invites us to enter the role of passive observer from the top of the vineyards, organized in terraces in the mountains of Lanciego. Creamy must, captivating with discreet wood notes, which ends our meditation with a minerality and freshness very typical of its terroir.

VINIFICATION

Manual collection. Destemming of the grapes done in the winery. Semi-carbonic fermentation for 15 days, then aging in 40 hectoliter French oak barrels until the next harvest, for 12 months. Last stage: bottle aging for at least 12 months. 40 mg/l So2.

D.O Rioja - Rioja Alavesa

Tempranillo

70% Tempranillo, 30% Viura and Malvasia

750ml

14,3% vol

About 4,000 bottles all numbered

EL MOZO WINES



EL COSMONAUTA
MISION A MARTE (ORANGE)

The first orange wine from Itxaso and Gorka has finally arrived! «Orange» is a technical term that refers to a maceration of the grape with its skins for a certain time, and which will give the wine a more «compact» color (a very old viticultural tradition that comes from Georgia). Reference to discover!

VINIFICATION

Manual harvest in boxes and direct pressing once in the winery. Fermentation with skins for 20 days. Aged for 7 months in an ovoid tank. So2: less than 30 mg/l.

D.O Rioja - Rioja Alavesa

Tempranillo

70% Tempranillo, 30% Viura and Malvasia

750ml

14,3% vol

About 4,000 bottles all numbered