CARIÑO + RESPETO + TRABAJO

MAISULAN

EL HONDÓN

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALAVESA

As you get closer you spot an opening in the landscape.
Almond, cherry and fig trees flank the edges,
Protecting small plots with vineyards and olive trees.
We work everyday to preserve this.

GRAPE VARIETY

Viura and tempranillo

ALCOHOL CONTENT

14% vol.

VITICULTURE

Fukuoka principles. Converting to organic.

VINIFICATION

Manual harvesting of grapes.
Destemmed, fermented at low temperatures with its own yeasts.
Maceration for 15 days approximately, depending on the vintage. The wine sits in French 225 litre casks for 8 months.

VINEYARD

Majadahonda, 6,000 m2, planted in 1985.
Hillside facing southeast. Calcareous clay soil, shallow and low water retention capacity.
Extremely poor soil. Goblet pruning.

SITUATION

Municipality Viñaspre.
Altitude: 470.8 m

T +34 628 132 151
Camino de Soto s/n
01309 Elvillar (Álava)
info@maisulan.com
www.maisulan.com
PRODUCT OF SPAIN

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