



CARIÑO + RESPETO + TRABAJO

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CAMINO DE SOTO S/N
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PRODUCT OF SPAIN

MAISULAN
J O V E N

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALAVESA

*You feel the cold dawn of a spring day.
The sky tells us about heat which is looming
You get to the vineyard, caress plants, they are waking up.
Soon will come the shoots, then the fruit grow and mature.
Harvest is coming and with it the first wines.
A gift, again.*

GRAPE VARIETY

90% Tempranillo 10% Viura

ALCOHOL CONTENT

13.5% vol.

VITICULTURE

Rational viticulture and minimum
intervention in the vineyard.

VINIFICATION

Manual harvesting of grapes.
Destemmed, fermented between 20° and 25°
temperature.
Autochthonous yeasts
Maceration for 10 days.

VINEYARD

Valdeviñaspre, Carrakripan y Viñaspre
Calcareous clay and deep soil.
"goblet" pruning 60% and 40% on trellising.
Average age of the vines 35 years.

SITUATION

Municipality Yekora, Viñaspre and Elvillar.
Altitude Between 400 and 550m

NOTAS