



MACROBERT & CANALS
Atípicos de Rioja



Wine

Cuatro Corros 2022

Varieties

Field blend of 50% red (Grenache, Tempranillo, Carignan, Graciano) and 50% white varieties (Viura, Malvasia, Grenache Blanc, Calagraño).

Origin

Rubiales and Valserrano in Villabuena de Alava – Rioja Alavesa.

Production

800 bottles.

Vineyard

Made from four small plots in Villabuena de Álava that were planted between 1930 and 1955. A field blend of different varieties from that period. These small plots are planted in a square planting pattern with a narrow row spacing that predates mechanization with tractors. The old vineyard planting material is a unique massal selection of that era. In Rioja these small vineyard plots are referred to as “Corros” hence the name “Cuatro Corros” which means four small plots in Rioja. Planting density: 3086 Vines per hectare. Square planting pattern: 1,8m x 1,8m. Limestone soil. Altitude 400-450m. Massal selection. Old dry land bush vines.

Cellar

The grapes are sorted, destemmed and fermented in a small tank for 10-14 days with a gentle pump over once a day until the end of the fermentation. Once pressed the wine is aged in a 600 litre oak barrel for one year where the wine is naturally stabilized and clarified with time.

Tasting note

It has a medium red colour and, on the nose, we have strawberry, raspberry, cherries, plum and blackberries. The palate is supple, fresh and inviting. Integrated natural acidity with fine delicate tannins.

Allergens

Contains sulphites.

Energy

77 kcal/100ml.



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Alcohol 13,5% - Total Acid 5,1 g/l - pH 3,6 - RS 1,0 g/l - Total SO₂: <50 mg/l.

Bottle Barcode: 8415001432286 - **Case Barcode:** 18415001432283 - **Lot #:** CC22 - **Consumer information:** Intended for the adult population who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consumption. Keep in a cool, dry place, protected from light and without vibrations.

