

# ROJO MOJO

Varietal: 100% Syrah  
Vintage: 2009  
D.O. La Mancha  
Winery: Bodegas Lozano  
Total Production: (9lt cases) 30,000

## TASTING NOTES:

Colour: Crimson with violet tinges  
Nose: Fresh red berries  
Palate: Nice balance with silky tannins carrying a host of ripe fruit  
Finish: Moderate. Pleasant.

## D.O.

**La Mancha** is Spain's largest denomination of origin and the world's largest wine producing area. Despite low yields La Mancha is known as ideal vineyard country due to the quality of the fruit, the ripening cycle, long sun drenched days and the health of the vines. Although this is a large area, the flat geography and the soil is remarkably consistent – red-brown sandy clay, poor in organic content and rich in limestone and chalk. Limestone outcroppings are frequent and must be broken up to allow the roots of the vines to prosper. La Mancha's plains, sitting at an average of some 2,100 feet have an archetypal continental climate: icy winters give way to torrid summers. Summer temperatures often exceed 110°, while the winter thermometer will see temperatures as low as 10°.

## VINIFICATION

The grapes underwent two to three days of cold pre-fermentation maceration to enhance color and flavor extraction. The must was then inoculated with selected yeasts and fermented at 82°C with four daily pumpovers. Post-fermentation maceration lasted 20 to 30 days to achieve the fullest extraction and body. The wine was then drawn off the skins and seeds, and the free-run wine was separated from the press wine. Aged 100% in stainless steel.

## TECHNICAL DATA

pH: 3.6	VA: 0.4 g/l	Malolactic: Yes	Alcohol: 13.5%
RS: 5.5 g/l	Free SO <sub>2</sub> : 35 mg/l	Lees contact: No	
TA: 5.2 g/l	Total SO <sub>2</sub> : 60 mg/l	Oak Treatment: None	



WINEMAKER: *Juan Jose Marchante*



Bodegas Lozano, a fourth generation family winery is located in Villarrobledo  
Age of vines: 10 -18 years old  
Soil composition: Limestone and clay soils  
Climate: Continental  
Harvest Date: September 15th – 24th 2009  
Harvest conditions/insights: The 2009 vintage was characterized by good production levels with healthy grape maturation which yielded a high quality level for this vintage.  
Harvest method: 70% hand-picked, 30% machine

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