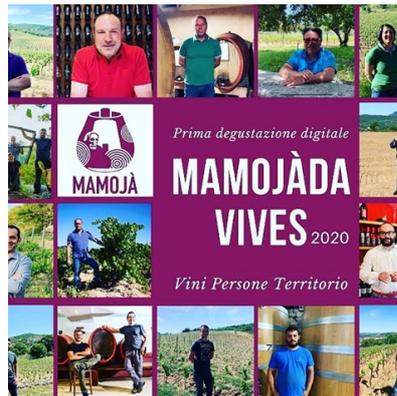


## Mamoiada Vives 2020, by Michèle Shah



**Mamoja** is a cultural association founded in 2015 by the producers and winemakers of Mamoiada who collaborate to enhance the territory through wine. To date, Mamojà has 70 winemaker members.

**Mamoiada** is a town of 2500 inhabitants in the Province of Nuoro located about 110 km north of Cagliari. Mamoiada is quite central to Sardinia and can be reached by car. The steep windy road to get there is a challenge, but once you do get there it is well worth it! Not only for its wealth of wine, but also for its ancient culture. The town is known for its traditional carnival costumes, including distinctive masks worn by the *mamuthones* and *issohadores*, many of which can be admired in the local museum in Mamoiada.





**The winemaking tradition** is rooted in the culture of the villagers. The centuries-old and younger vineyards delineate the hills that surround the town. Supporting this tradition are the 200 family wineries, which produce wine for self-consumption, and the 20 that regularly bottle, for a total of 250,000 bottles per year.

**Territory** of Mamoiada is highly suited for viticulture: the vineyards are planted at an average altitude of 736 m. s.l.m. (subject to strong temperature variations between day and night), its soils are of granitic nature with a loose structure and slightly acidic. In the territory of Mamoiada there are about 300 hectares of vineyards. The most cultivated grape variety is Cannonau (95%). Thanks to new plants, today Granazza is also being enhanced, an indigenous white grape variety. The traditional training system and the low sapling and yields are on average between 20 quintals / ha in ancient vineyards and 60 in young ones. The tillage in ancient vineyards is still done with the oxen plow, in the plants planted with the tractor, but in both cases, the finishing of the stumps is done manually with the hoe. The tillage techniques used are part of a vision of sustainable agriculture.



**Mamojà aims to promote**, enhance and protect the territory of Mamoiada by safeguarding the environmental, climatic and landscape aspects. It is proposed to enhance the cultural aspects related to the vine and wine and to enhance and protect the gastronomic heritage in combination with wines.

**Cannonau** is the red grape variety that perhaps more than any other immediately calls to mind the Island of Sardinia, its traditions and its friendly hospitality. The cultivation of the Cannonau grape variety and its Doc area is spread throughout the island, but finds its preferred environment in inland areas of Nuoro, Barbagia and Ogliastra.

In these areas, the DOC, as well as in the specification "classico" is divided into three sub-zones Jerzu, Oliena, Nepente di Oliena and Capo Ferrato. In addition, it is found in the Doc Mandrolisai blended with Bovale Sardo and Monica.

Cannonau is considered to be an indigenous wine though its origins are not known with certainty. Recent studies which are still in progress suggest the presence of Cannonau in Sardinia already at the time of the Spanish domination, a period which historically goes back to its original instatement.

Cannonau represents 30% of the vineyard surface area planted in Sardinian and occupies a total area of about 7800 hectares, of which 70% is planted in the Province of Nuoro.



**Cantina Osvaldo Soddu, "Brunco Boeli" rosso 2019**

Great structure, balance, slightly high alcohol, but nice cherry liqueur-feel and freshness in the finish which is really very persistent, wine with lots of character

85

**Cantina Merzeoro, "Merzeoro" rosso 2019**

Great mouth-feel nice balance well integrated tannins, typical cherry notes, just a little short on the finish

87

**Cantina Antonio Mele, "Vinera" rosato 2019 –**

Delicate Floral nose, soft on the palate, structure and good acidity length quite sort of natural lees and indigenous delicate medium finish

84

**"Vinera" rosso Riserva 2019**

Very structured wine, well integrated oak complex, serious with lots of dark cherry, long finish

85

**Giovanni Ladu, "S'ena Manna" rosato 2019**

Still a little raw with very evident oak, young lacks some elegance, but has good acidity – lacks some fruit

80

**Francesco Mulargiu, "Malarthana" rosso 2018**

Big wine, with plenty of structure, body and fruit. Very juicy with lively dynamic feel, fresh crushed cherries and nice length in finish, should age well. Very few bottles from a 70 year old vineyard

89

**Mario Golosio, "Pramas" rosso 2019**

Big, jammy wine like a cherry brandy, lots of fruit and ripeness, quite pure, attractive crushed berry and cherry nose, quite long finish

89

**Cantina Sannas, "Maria Pettena" rosato 2018**

Strawberry nose with hints of grapefruit light and delicate on the palate – well balanced good structure and nice uplifting finish

88

**Cantina Gaia, rosso Riserva 2017**

Smooth silky wine, nice crunch fruit, well balanced with a complexity, some elegance, good mouth-feel very persistent finish

88

**Cantina Montisci Vitzizai, "Istimau" rosso 2019**

Well balanced wine plenty of structure and body, quite high in alcohol lots of juicy fruit and very persistent finish

87

**Cantina Vikevike, "Vikevike" rosso 2019**

Delicate nose fresh wine with good acidity very drinkable with a clean finish – easy very pleasant every day drinking wine with some elegance – for an everyday wine I think it really meets the target and for that reason I'd like to give it a higher score

88

“Vikevike” rosso 2017

Very fruit kick with good uplifting acidity, very juicy on the palate with a clean fresh touch and good finish  
85

**Vignaioli Cadinu**, “Martis sero” rosso 2019

Intense, compact wine with a sweetish touch to it, lots of ripeness and dark cherry fruit, evident alcohol, medium finish, lacks a bit of elegance  
84

**Andrea Cosseddu**, rosso 2019

Elegant wine, refined by the oak which is well integrated. Smooth tannins and fresh cool feel to the wine, which is vibrant with fruit, offset by the nice dryness to the wine. Some good complexity, structure and balance with a good finish  
88

**Cantina Francesco Cadinu**, “Mattio” bianco 2019 –

Quite structured unique in taste, grapey alcoholic and full bodied but with good acidity, ripeness, honey and tropical notes, certainly loads of character and persistence, almost like a dry sherry very interesting wine  
86

“Perdas Longas” rosso 2019

Lots of ripe brambly fruit, sweet dark cherry on the palate, structure and length  
84

**Cantina Teularju**, “OcruArana” rosso 2019 –

Elegant wine, with unique depth, nice balance structures with layers of complexity, will age well with character and vibrance, very good wine showing unique character  
88

“CaraGonare” rosso 2019

Powerful, complex wine with interesting appeal, needs time to settle and develop, but very promising. Slightly less elegant than the previous cru but still needs to develop, early but promising  
87

**Cantina Giuseppe Sedilesu**, “Sartiu” rosso 2019 –

Nice elegant wine with delicate floral notes, fresh with dynamic acidity, still needs to settle but with good potential – a lighter version of a Cannonau but with depth. Very promising  
87

“Mamuthone” rosso 2017 – very well balanced with layers of complexity elegance juicy fruit and an effortless drinking and fine finish

90

“Ballu Tundu” rosso riserva 2015

More intensity but still very fresh and elegant, with layers of complexity vivacity and great ageing potential. A fine wine that I am sure will age with grace.

90

