



ABUELO CAYO

Tinto 2022



Bodegas Quiroga de Pablo is now in its 6th generation run by Juan Luis, Diego, and Maite, maintaining the family tradition. The family has been growing grapes and producing wine in their estate bodega since 1850. The original bodega was built in a 25 - 35 feet underground cellar and continues to be used in the production and aging of the wines.

Tasting notes: Clear bright ruby red. Clean and elegant on the nose with fruit aromas and varietal hints. On the palate fresh, fruity balanced and pleasant.

Winemaker: Juan Luis Quiroga

Appellation: DOC Rioja Alta

Grapes: Tempranillo and Garnacha

Soil: Mixed with a high concentration of clay, iron, limestone, and many stones.

Elevation: 1,600 – 2,300 feet

Vineyard practice: Dry farming and organic without certification (irrigation is installed in young vineyards, but hardly ever used)

Vine Age: 20-40 Years **Yield:** 2.58 tons per acre

Harvest Dates: End of August to end of October

Fermentation: Temperature-controlled fermentation in stainless steel vats. Pumping-over daily.

pH: 3.6 **RS:** 1.9 grams per liter **Alc:** 13.5%

DOCa Rioja: Located in Northern Spain, it is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. There are 3 sub zones: Rioja Alavesa, Rioja Alta, and Rioja Baja, each with its own soil makeup the most prestigious containing large deposits of limestone. Flanking Rioja to the north and west, the Cantabrian Mountains provide shelter from the Atlantic creating a warmer and drier microclimate than regions further North.

RIOJA D.O.Ca.



Other Available Wines:

ABUELO CAYO Tempranillo Blanco

ABUELO CAYO Tempranillo

