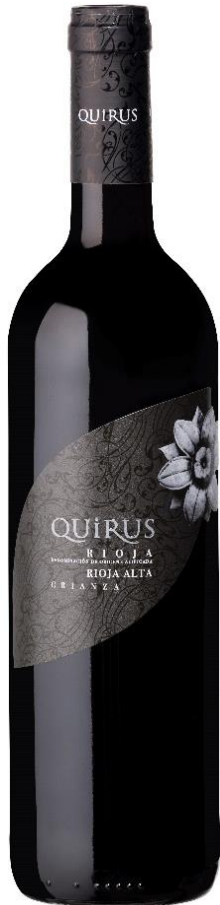




## QUIRUS

### Tempranillo Crianza 2016



**Bodegas Quiroga de Pablo** – Now in its 6<sup>th</sup> generation, Bodegas Quiroga de Pablo has been growing grapes and producing wine in their estate bodega since 1850. The original bodega was built 25 to 35 feet underground that is still being used. Harvesting is done by hand with up to three passes through the vineyard to select grapes based on their peak ripeness. Hence the harvesting operation that may begin in August may be completed in the end of October. After fermentation, the wines are aged in different types (different oak, toast, age, etc.) of oak casks. The coupage is done from different casks of the same vintage in the underground cellar and matured in underground concrete tanks in an ideal environment that is isolated from the other parts of the bodega.

**Tasting notes:** Intense cherry-red color, bright, with ruby hues. Clean and elegant on the nose with fruit aromas mingling well with the oak (notes of vanilla, spices, and black chocolate) Tasty and well balanced on the palate. Long and persistent finish.

**Appellation:** DOC Rioja Alta

**Grapes:** 100% Tempranillo

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

**Elevation:** 2125 to 2200 feet

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

**Vine Age:** 23 Years      **Yield:** 2.58 tons per acre

**Harvest Dates:** October 19<sup>th</sup>, 2016

**Winemaker:** Juan Luis Quiroga de Pablo

**Fermentation:** 5 days maceration, 10 days alcoholic fermentation in small stainless-steel tanks with wild yeast

**Ageing:** Minimum 12 months in American and French oak barrels. Racking every six months. After the aging in barrels, a “coupage” or mixture of wine from different barrels of the same vintage is created. The “coupage” is matured in concrete tanks in the cool and undisturbed depths of the family underground cellar, allowing the wine to continue its proper maturation and increase in quality.

**pH:** 3.8    **RS:** >2 gram per liter    **Alc:** 13.8 %    **UPC:** 750428223979

RIOJA D.O.Ca.



**Rioja:** Located in Northern Spain, Rioja is best known for its berry-scented and barrel-aged red wines made from Tempranillo and Garnacha. 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

#### OTHER WINES:

Lagar de Cayo Rose

QUIRUS Tempranillo Blanco

QUIRUS Tempranillo

