

QUEIRÓN MI LUGAR

TEMPRANILLO BLANCO

2021



GRAPE VARIETY:

100% Tempranillo Blanco. Natural mutation in La Rioja of the tempranillo tinto grape, the predominant variety used in the wines of the Rioja appellation.

VITICULTURE

Finca El Aniceto. A collection of vines situated in the enclave of La Encina at an altitude of 640 metres on the slopes of the Pico Gatún, in the Sierra de Yerga zone of Quel. El Aniceto sits on a plateau perched between the mountain spurs, gullies and run-offs which is perfect for achieving very slow, gradual ripening of the grapes. The surroundings are made up of scrub and aromatic herbs which coexists alongside other crops such as olive, cherry, almond and plum trees. The soil is very poor, with a presence of clay, sand and loam.

2021 HARVEST

The climate was marked by a winter of mild temperatures and low rainfall, a warm spring and a colder and drier summer than in recent years. The harvest went through various phases and was carried out selectively by particular vineyard plot. Most of the grapes were brought in during October, at the peak of ripeness and with extraordinary good health. The broad difference in daytime and night temperatures favoured the ripening of the berries and meant that the fruit reached the winery with a superior quality.

VINIFICATION PROCESS

The harvest was collected in crates starting at five in the morning and the grapes were protected with dry ice so that they arrived at the winery at below 12 °C. After destemming, the grapes were put into vats and this was brought to an even temperature of 7 °C. Fermentation, with indigenous yeasts from the vineyard, began with the skins at 14 °C for a week. The second week of the fermentation process was without the skins and exclusively with free-run must at 16 °C. The end of the fermentation took place in 500 litre French-oak barrels during the third and fourth week of the process. After completing the fermentation, one part of the wine (85 per cent) remained in 500-litre barrels for six months for ageing on the fine lees with different stirring procedures over the period. The remaining wine was aged in stoneware amphorae for six months with their lees still in suspension. After this ageing the wine was blended, bottled and left for six months' to round off in the heart of the Queirón cellar, located in the Bodega Quarter of Quel.

TASTING NOTES

Colour: Bright, clear straw-yellow with golden glints. It has dense tears.

Aroma: Very intense aromas. Very elegant and complex. The first aromatic sensation is of notes of white blossom, fennel, thyme and a strong presence of fruit, with honeyed nuances, such as apricot, peach, plums and even dried apricots. There is also a surprising, more intense part with sensations of pineapple and passion fruit, as well as subtle reminders of pastries, almonds and even toasted bread. At a third level you discover hints of clove and even tobacco.

Taste: Here we are confronted by a wine with very well-balanced tannin and acidity. It is also lively, with a lot of body and volume. Moreover, its light tannin sensation means it has greater length. It is very pleasant on the palate. In the retronasal phase the honeyed fruit reappears with the tertiary notes of clove and tobacco.

Alcoholic strength: 12,5 % Alc. by Vol.

STORING AND SERVING TEMPERATURE

It is best served at 7-11 °C.

POTENTIAL / CELLARING TIME

A wine made to last thanks to its acidity and structure, if kept in ideal conditions (12-14 °C) with 60% relative humidity.