

Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

La Calavera 2020

Don Diego Quintano y Quintano was born in Labastida, a village in the very heart of Rioja Alavesa. He returned to Rioja in 1783 and devoted his life to viticulture together with his younger brother Manuel. Their main interest was making wines aged in barrels, a new technique which was then unknown in Spain. In 1786 Diego sent his brother Manuel Quintano to Bordeaux to learn the barrel ageing methods used in the Medoc. In 1787 Manuel returned home with a recipe "to make wine as in Bordeaux". With the first vintage in 1790, the Quintano brothers started the revolutionary winemaking of Tempranillo aged in barrels and were then even able to ship their wines to Cuba. Manuel Quintano and his brother Diego were the true revolutionaries and visionaries of Rioja. This range of wines was created in their honour in the village where they were born and worked. 50 hectares of premium, old vine vineyards make-up the estate behind this unique wine growing project.

The harvest

The vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

Vinification

La Calavera is a plot of Viura located at 525 meters above sea level. Its soil is sandy and reddish, with abundant presence of stones. Maceration with its skins for 24 hours after destemming. Very soft pressing and later settling. Fermentation in 225 liter French oak barrels

The ageing

24 months in French oak, 2 batonnages per week

Tasting notes

Colour: Clean and bright, yellow where golden hues begin to appear

Nose: The varietal profile of the Viura, the work on the lees and the presence of wood both on the nose and on the palate makes the whole wine extraordinarily complex.

Palate: It is fatty and broad on the palate, where an extraordinary aging potential can be guessed.

Food pairing: Perfect to be paired with all kind of cheese, blue fish, white meat or rice dishes



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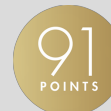
MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	Viura 98% 2% others
Fermentation Temperature	15°
Fermentation & Maceration Period	24 h
Barrel Composition	100% French Oak.
Barrel Age	25% new 50% second use 25% third use
Time in Barrel	24 Months
Time in Bottle	12 months minimum.
Alcohol content (vol)	13 % vol
Acidity total (gr/l)	5,2 g/L
pH	3,4
SO2 free (mg/l)	30
Total Sulphites (mg/L)	120
Residual sugar (gr/l)	1,8 g/L
Suggested serving temperature	10-12°C
Winemaker	Javier Cereceda



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