

# Labastida

D.O. Ca. Rioja (Alavesa)

1786 2021

Established in 1964 in Labastida, Manuel Quintano's Rioja Alavesa village. Manuel was an 18th century clergyman who brought Bordeaux wine-ageing techniques to Spain. Bodegas y Viñedos Labastida continues his pioneering spirit with its careful wine growing. In spite of the ultra modern winemaking cellar, stacked with the latest technology, it is Labastida's vineyards that distinguish and single-out this winegrower above others. It's 500-plus hectares are nestled between the banks of the Ebro River and the foot of the Sierra Cantabria mountains in one of the most unique and privileged areas of all Rioja. The vines are protected from the Atlantic wind and rain while enjoying warm air currents brought from the Mediterranean by the Ebro. The result is the ideal proportion of precipitation with warm days and cool nights, making Labastida's vineyards some of the best in Rioja.

## The harvest

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

## Vinification

The grapes are hand-sorted using vibration and sorting tables. The stalks are removed from the grapes without squeezing them. Controlled, long macerations at low temperatures in stainless steel deposits with the cap submerged. The cap is kept moist using the "delestage" method in order to achieve the best extraction of the polyphenols. The pressing is carried out using a vertical pneumatic press and the malolactic fermentation then takes place. Made from four vineyards of different terms of Labastida and ages over 40 years. The four plots contain a vast majority of Tempranillo strains.

## The ageing

Cold pre-fermentation maceration for four days and subsequent spontaneous fermentation in small open tanks, preparing each plot separately with manual pumping over and treading. Subsequent aging for 16 months in 225 and 500 liter French oak barrels.

## Tasting notes

**Colour:** A deep cherry-red wine with a medium-high depth.

**Nose:** Aromas of black fruit and fruit compote, spices, bakery and dairy products.

**Palate:** A long retro nasal sensation, that lasts on the palate. Elegant and silky with delicate red fruit.

**Food pairing:** This wine pairs well with roast chicken and turkey, blue fish (salmon etc.), stews, vegetable dishes and semi-cured cheeses.



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MANUEL QUINTANO  
LABASTIDA

## Technical data

Varietals	100% Tempranillo
Vine Age	30 Years Old.
Vineyards	
Fermentation Temperature	26°C
Fermentation & Maceration Period	24 Days.
Barrel Composition	225 and 500 liter French oak barrels.
Barrel Age	Less than 4 Years.
Time in Barrel	16 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,6 g/L
pH	3.57
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1,8 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.