

Labastida

D.O. Ca. Rioja (Alavesa)

Crianza 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

Grapes are destemmed as they enter the winemaking cellar to ensure an optimal fermentation and maceration, which lasts 17 days and is performed under strict thermal control so that the temperature never rises above 26°C. Vat emptied by gravity and the wine undergoes natural malolactic fermentation.

The ageing

Ageing takes place in barrels made from American (80%) and French oak (20%), which are mildly toasted so as not to alter the original character and to prolong the ageing process. The wine is racked after six months, removed from the barrels at 12 and then clarified. It is then stabilized for 25 days and bottled directly without any type of filtration.

Tasting notes

Colour: Ruby tone at the centre with a dark deep colour and lively edge.

Nose: Cherry and blackberry jam. The wood, although noticeable, complements the openly fruity character of the wine, adding some cinnamon and toasted vanilla notes to the aroma's finish.

Palate: Full with a potent impression, which supports the balance between good acidity and a velvety feel. On the finish, it shows a mix of dairy and marinated fruit. It shows body, good complexity, strength and richness of nuances on the palate.

Food pairing: Recommended with steaks and other red meats, casseroles, stews, lamb, Spanish chorizo sausages, hard and blue cheeses.



AR A E X
Grands
Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	95% Tempranillo 5% Garnacha
Vine Age	25 Years Old.
Vineyards	RIOJA ALAVESA.
Fermentation Temperature	26°C
Fermentation & Maceration Period	10 Days.
Barrel Composition	80% American & 20% French Oak.
Barrel Age	1-2 Years Old.
Time in Barrel	12 Months.
Time in Bottle	12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,5 g/L
pH	3.66
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	2,4 g/L
Suggested serving temperature	17-18°C
Winemaker	Javier Cereceda.