Labastida

D.O. Ca. Rioja (Alavesa)

Crianza 2022

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

The 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as it was foreseeable. It has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and a higher concentration of aromas than expected. Despite being one of our earliest harvests in the last ten years, the good weather forecasts and the sanitary state of the vineyard, allowed us to carry out a harvest respecting the perfect state of maturation of each estate. The different maturation rates of the vineyard from one farm to another have been notorious, being one of the longest vintages in recent years. The 2022 wines show good levels of color, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and storage.

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 26ºC. Vat emptied by gravity and the wine undergoes natural malolactic fermentation.

The ageing

Ageing takes place in barrels made from American and French oak, 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.

ARAEX Grands
Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	95% Tempranillo 5% Garnacha
Vine Age	25 Years Old.
Vineyards	RIOJA ALAVESA.
Fermentation Temperature	26ºC
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)	4,99 g/L
pH	3,72
SO2 free (mg/l)	31 mg/L
Residual sugar (gr/l)	1,4 g/L
Suggested serving temperature	17-18ºC
Winemaker	Javier Cereceda.

90 POINTS
JAMES SUCKLING
- 2025
USA