

Labastida

D.O. Ca. Rioja (Alavesa)

Madurado 2024

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 cycle began with a rainy winter with moderate temperatures, which led to budding even earlier than in 2023. The beginning of spring was also rainy, giving way to a period of prolonged drought that would last until September, with moderate temperatures. The red grape harvest began in October, as usual. The result: a very low-yield harvest of fairly high quality. The 2024 wines are aromatic, well-structured and fairly balanced on the palate.

Vinification

100% Tempranillo. The grapes are destemmed and crushed before undergoing a cold maceration at 6° C for 36 hours. Afterwards, the must and skins are placed in stainless steel deposits and fermented at a constant 26° C. Following fermentation, the wine is bled out and begins malolactic fermentation naturally after a month.

The ageing

The wine is aged for three months in American & French oak and stirred weekly. It is then racked to concrete deposits where the wine is decanted naturally before being filtered and bottled.

Tasting notes

Colour: Bright and intense centre with a ruby edge. Very clean.

Nose: The toast of the French oak barrel imparts a vanilla and chocolate aroma, with touches of coffee, but the entire bouquet is very well balanced, highlighting liquorice and red fruits on top of a bed of spices.

Palate: Flavours of red fruits, liquorice and dark chocolate with a warm and persistent finish.

Food pairing: Recommended with semi-cured cheeses, most types of Spanish tapas, red and white meat and stews.



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Technical data

Varietals	100% Tempranillo.
Vine Age	15 Years Old.
Vineyards	RIOJA ALAVESA.
Fermentation Temperature	26°C
Fermentation & Maceration Period	16 Days.
Barrel Composition	80% American & 20% French Oak
Barrel Age	3 years old.
Time in Barrel	6 Months.
Time in Bottle	Minimum 3 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,43 g/L
pH	3.82
SO2 free (mg/l)	34 mg/L
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.