

# Labastida

*D.O. Ca. Rioja (Alavesa)*

## Reserva 2018

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 very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

### Vinification

90% Tempranillo and 10% other varieties. This wine is fermented under constant temperature control at 28° C and the must pumped over on a daily basis for 16 days. Vat emptied using gravity, the wine then undergoes natural malolactic fermentation after three weeks.

### The ageing

The wine is aged for 18 months in American and French oak barrels, two to three years old and with a medium toast. The wine is racked every seven months. After the final racking, the wine is clarified with a minimum amount of vegetable protein, decanted and bottled directly without any type of filtration.

### Tasting notes

**Colour:** A highly intense and deep core of dark cherry with a pinkish edge. Bright and clean.

**Nose:** Complex, with good intensity. Over a background of ripe fruit, it shows notes of cocoa, wild fruit (dark cherries), and a touch of mint. As it stays in the glass, mineral and balsamic notes begin to arise. The wood is well integrated.

**Palate:** Full of flavour on the fore palate with a base of wild ripe berries as the principal sensation, similar to a mix of jam, candy and marinated plums. Pleasant tannins and a silky smooth finish.

**Food pairing:** Pairs well with poultry, casseroles, red and white meats, elaborate meat dishes in sauce, lamb roasts and cured cheeses.



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MANUEL QUINTANO  
LABASTIDA

## Technical data

Varietals	90% Tempranillo, 10% other varieties.
Vine Age	40+ Years Average.
Fermentation Temperature	27°C
Fermentation & Maceration Period	16 Days.
Barrel Composition	70% American & 30% French Oak.
Barrel Age	New.
Time in Barrel	18 Months.
Time in Bottle	Minimum 20 Months.
Alcohol content (vol)	14 % vol
Acidity total (gr/l)	5,1 g/L
pH	3,72
SO2 free (mg/l)	32 mg/L
Residual sugar (gr/l)	1,2 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.



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