

Labastida

D.O. Ca. Rioja (Alavesa)

Tempranillo 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

100% Tempranillo. The de-stemmed grapes undergo a cold pre-fermentation maceration for 36 hours at 6° C to optimize the extraction of aromatic elements present in the skins. The must is then fermented at 26°C and macerated for a total of 14 days. After being racked, the wine undergoes malolactic fermentation spontaneously after one month. Finally, the wine is placed in concrete deposits to help the decanting process, whereupon it is ready for filtering and bottling.

Tasting notes

Colour: An intensely layered centre with mauve tones near the edges. Lively, clean and layered.

Nose: Clean aromas characteristic of a young Tempranillo wine; aromas of wild fruits (blackberries, raspberries and sloes). Floral notes and a slight nuttiness on the finish.

Palate: Shows a certain amount of character on the fore palate, although its acidity is offset by the warm, liqueur-like feel. On the finish, it is pleasant and a little treacly, and at the very end satin-like. The varietal character is noticeable once more.

Food pairing: This wine goes well with all kinds of Spanish tapas and chorizo-based dishes.



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Technical data

Varietals	100% Tempranillo.
Vine Age	More than 15 Years Old.
Vineyards	RIOJA ALAVESA.
Fermentation Temperature	26°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 1 Month.
Alcohol content (vol)	13,5 vol
Acidity total (gr/l)	4,6 g/L
pH	3.85
SO2 free (mg/l)	29 mg/l
Residual sugar (gr/l)	1,22 g/L
Suggested serving temperature	16°C
Winemaker	Javier Cereceda.