

Labastida

D.O. Ca. Rioja (Alavesa)

Tempranillo 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 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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Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

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)	4,67 g/L
pH	3.93
SO2 free (mg/l)	24 mg/l
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	16°C
Winemaker	Javier Cereceda.