

Labastida

D.O. Ca. Rioja (Alavesa)

Viura Y Tempranillo Blanco 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

After destemming and crushing the grapes, they are cold macerated for 36 hours to extract maximum fruit aromas. The must is then gravity bled and fined through natural decantation, also at low temperature, before undergoing alcoholic fermentation. This is carried out at 14°C over 14 days, followed by a post-fermentation maceration on the lees.

The ageing

2 months on the fine lees in stainless steel deposits at controlled temperatures.

Tasting notes

Colour: Straw yellow with greyish hues at the edge.

Nose: Prominence of fruit aromas of apple with background citrus notes. Overall fresh sensation.

Palate: The first impression is freshness and intensity, although the acidity gradually smoothes out as the wine passes through the mouth and gives way to a mixture of sweetness with a slightly bitter note and silky feel that balances the first sensation.

Food pairing: Pairs well with fresh salads, young cheeses, seafood and shellfish.



AR A E X
Grands
Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	85% Viura, 15% Tempranillo Blanco.
Vine Age	30 años
Fermentation Temperature	14°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 1 Month.
Alcohol content (vol)	12.5%
Acidity total (gr/l)	4,9 g/L
pH	3.5
SO2 free (mg/l)	32 mg/L
Residual sugar (gr/l)	1.7 gr/L
Suggested serving temperature	10/12° C
Winemaker	Javier Cereceda.