

Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

Barrel Fermented 2023

Don Diego Quintano y Quintano was born in Labastida, a village in the very heart of Rioja Alavesa. He returned to Rioja in 1785 and devoted his life to viticulture together with his younger brother Manuel. Their main interest was making wines aged in barrels, a new technique which was then unknown in Spain. In 1786 Diego sent his brother Manuel Quintano to Bordeaux to learn the barrel ageing methods used in the Medoc. In 1787 Manuel returned home with a recipe "to make wine as in Bordeaux". With the first vintage in 1790, the Quintano brothers started the revolutionary winemaking of Tempranillo aged in barrels and were then even able to ship their wines to Cuba. Manuel Quintano and his brother Diego were the true revolutionaries and visionaries of Rioja. This range of wines was created in their honour in the village where they were born and worked. 50 hectares of premium, old vine vineyards make-up the estate behind this unique wine growing project.

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

Once the grapes are pressed, the must is fermented in temperature-controlled stainless steel deposits for 14 days at a maximum temperature of 15°C.

The ageing

The wine is aged for 11 months on its lees in French oak barrels, gaining ample depth and an elegant, creamy palate. Occasional stirring of lees to extract complexity and ageing potential.

Tasting notes

Colour: Bright straw-yellow colour. Clean and bright

Nose: Aromas of white tree fruit and tropical varieties (pineapple and mango).

Palate: Well-balanced on the palate, rounded with good acidity, smooth and pleasant. Creamy sensation on the finish.

Food pairing: Aperitifs, salads, white fish dishes, white meat and soft cheeses made with cow's milk (Brie & Camembert).



AR A E X
Grands
Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	90% old Viura, 10% Tempranillo Blanco.
Vine Age	70 Years Average (Viura).
Fermentation Temperature	26°C
Fermentation & Maceration Period	14 Days.
Barrel Composition	French Oak.
Barrel Age	1-2 Years Old.
Time in Barrel	11 Months.
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5 g/L
pH	3,5
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	8-12°C
Winemaker	Javier Cereceda.