

Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

Cepas Viejas Garnacha 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

The grapes are carefully selected using vibration and sorting tables. The stalks are removed from the grapes without squeezing them. Controlled, long macerations at low temperatures in stainless steel deposits with the cap submerged. The cap is kept moist using the delestage method in order to achieve the best and softest extraction of the polyphenols. Grapes are pressed using a vertical pneumatic press and the malolactic fermentation then takes place. Cold-hot temperature variations are used at specific times to help the malolactic fermentation process and the stabilisation of the wine.

The ageing

The wine is aged for 12 months in barrels of new French oak, then clarified and bottled without filtration. The wine is kept in bottle for another 12 months before release.

Tasting notes

Colour: A deep cherry-red wine with a medium-high depth and garnet hues on the edges.

Nose: Aromas of black fruit and fruit preserves, spices, broche and cream.

Palate: A long retro nasal sensation, that lasts on the palate. Elegant and silky with good acidity that makes the wine fresh.

Food pairing: This wine pairs well with white meats such as pork, chicken and turkey - roasted or in sauce - as well as with stews, vegetable dishes, all types of Paella and semi-cured cheeses.



AR A E X
Grands
Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	100% Old Vine Garnacha.
Vine Age	50 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	26 Days.
Barrel Composition	French Oak.
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,5% vol.
Acidity total (gr/l)	4,93 g/L
pH	3,64
SO2 free (mg/l)	37 mg/L
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.

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TIM ATKIN - 2026
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JAMES SUCKLING
- 2025
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