

Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

El Pionero 2021

Don Diego Quintano y Quintano was born in Labastida, a village in the very heart of Rioja Alavesa. He returned to Rioja in 1783 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

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

Vinification

The grapes are hand-sorted 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 extraction of the polyphenols. The pressing is carried out 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. It's kept in the bottle for another 12 months further ageing before release.

Tasting notes

Colour: A deep cherry-red wine with a medium-high depth.

Nose: Aromas of black fruit and fruit compote, spices, bakery and dairy products.

Palate: A long retro nasal sensation, that lasts on the palate. Elegant and silky with delicate red fruit.

Food pairing: This wine pairs well with roast chicken and turkey, blue fish (salmon etc.), stews, vegetable dishes and semi-cured cheeses.



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THE O W
MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	95% Tempranillo, 5% Garnacha.
Vine Age	30 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	24 Days.
Barrel Composition	French Oak.
Barrel Age	Less than 4 Years.
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,6 g/L
pH	3,5
SO2 free (mg/l)	49 mg/L
Residual sugar (gr/l)	1,2 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.



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