

# Manuel Quintano Labastida

*D.O. Ca. Rioja (Alavesa)*

## El Pionero 2022

*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 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as it was foreseeable. It has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and a higher concentration of aromas than expected. Despite being one of our earliest harvests in the last ten years, the good weather forecasts and the sanitary state of the vineyard, allowed us to carry out a harvest respecting the perfect state of maturation of each estate. The different maturation rates of the vineyard from one farm to another have been notorious, being one of the longest vintages in recent years. The 2022 wines show good levels of color, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and storage.

### 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 225 and 500 l 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.

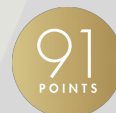


AR A E X  
*Grands*  
Spanish Fine Wines

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)	14,5% vol
Acidity total (gr/l)	5,5 g/L
pH	3,8
SO2 free (mg/l)	33 mg/L
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.



JAMES SUCKLING  
- 2025  
USA