

# Manuel Quintano Labastida

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

## El Sauco 2019

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

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Quantity wise, a 25-30% decrease in yield compared to a normal year's harvest. Great concentration of colour and grade that will allow keeping back wines with great longevity and with lots of fruit. Very favourable year for the cultivation of the vine, with two shocks at the beginning and end of the cycle. It was a vintage that accumulated an advance of about 10 days compared to a normal year. The low production, the favourable climate during most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

### Vinification

El Sáuco is our most mineral and delicate Tempranillo vineyard. It is over 80 years old and is located at an altitude of 485 meters, where it lives on sandy soil with a calcareous composition. Pre-fermentative cold maceration for 5 days until the spontaneous start of alcoholic fermentation. Elaboration in an open vat of 5000 kg wood with manual pumping over and treading. Subsequent aging for 20 months in French oak barrels.

### The ageing

20 months in French Oak barrels

### Tasting notes

**Colour:** Clean and bright, with great coloring intensity and cherry color

**Nose:** Great complexity on the nose, which grows as the wine breathes. Floral nuances of violets, balsamic and hints of pastries appear

**Palate:** With a medium-high volume as it passes through the mouth, it shows its full potential at the end, showing unusual levels of length, persistence and finesse. The subtle presence of wood helps elevate the wine

**Food pairing:** Ideal to accompany all kinds of white and red meats, game stews, cured cheeses and lamb



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## Technical data

Varietals	100% Tempranillo.
Vine Age	80 years
Fermentation Temperature	26°
Fermentation & Maceration Period	35 days
Barrel Composition	100% French Oak.
Barrel Age	2nd, 3rd and 4th year
Time in Barrel	20 months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,6 g/L
pH	3,7
SO2 free (mg/l)	30
Total Sulphites (mg/L)	80 mg/L
Residual sugar (gr/l)	1,1 g/L
Suggested serving temperature	14-16°C
Winemaker	Javier Cereceda



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