

Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

Los Herreros 2021

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

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

Los Herreros is a 75-year-old Garnacha vineyard. It is located at an altitude of 510 meters on a limestone sand floor. Destemmed 80-85% of the vintage. Elaboration in a small open tank with manual pumping over and treading, removing the stems by hand as they are shelled during fermentation.

The ageing

14 months in French 500 litres Oak Barrel

Tasting notes

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

Nose: Intense, delicate and complex nose, with notes of cherry, orange peel and balsamic touches.

Palate: Wide on the palate, with an integrated acidity. Long and enveloping finish, with subtle touches of wood

Food pairing: Ideal to accompany white meats, pasta dishes, rice dishes, Iberian ham and all kinds of cheeses



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LABASTIDA

Technical data

Varietals	100% Garnacha.
Vine Age	75 years
Fermentation Temperature	26°
Fermentation & Maceration Period	30 days
Barrel Composition	French Oak 500 L
Barrel Age	second use
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,0 g/L
pH	3,56
SO2 free (mg/l)	33
Total Sulphites (mg/L)	80 mg/L
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	14-16°C
Winemaker	Javier Cereceda

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