

Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

Reserva 2018

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 cycle began with a very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

Vinification

The grapes were cold macerated for 72 hours on arrival at the winemaking cellar. They then underwent fermentation at 28° C in sealed cement deposits under constant thermal control, with the must pumped over daily until completing maceration in 16 days. Vats emptied by gravity, spontaneous malolactic fermentation then occurs after 45 days.

The ageing

The wine was aged in barrels of medium toasted French oak for 24 months and was racked every eight months. The barrel ageing not only adds tannins from the wood, but stabilises the wine naturally. After the final racking, it was clarified in deposits with a small amount of natural egg white, decanted after 30 days and bottled directly without any type of filtration. Because this wine's evolutionary cycle is quite slow, only corks of the highest quality available were used to ensure that its life could be prolonged for several years. The wine is kept in bottle for a further 18 months before release.

Tasting notes

Colour: Deep cherry-red in colour. Clean and bright

Nose: Aromas of macerated fruit, aromatic herbs, bread and figs.

Palate: Complex palate with flavours of ripe red fruits, raisins, tobacco and liquorice. Well balanced with smooth tannins from both the grape and the French oak. Shows excellent weight with a long and smooth finish, all kept together with a vibrant acidity.

Food pairing: Very versatile, it goes with many dishes including grilled vegetables, many types of meat dishes, stews and more elaborate dishes in sauce. Ideal for chocolate-based desserts.



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MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	95% old vine Tempranillo, 5% Other
Vine Age	Over 75 years old.
Fermentation Temperature	25°C
Fermentation & Maceration Period	32 Days.
Barrel Composition	100% French Oak.
Barrel Age	1-3 Years Old.
Time in Barrel	24 Months.
Time in Bottle	Minimum 18 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,9 g/L
pH	3,66
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1,4 g/L
Suggested serving temperature	17-18°C
Winemaker	Javier Cereceda

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