Manuel Quintano Labastida

D.O. Ca. Rioja (Alavesa)

Selección Particular 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

100% old vine Tempranillo. The grapes are hand-picked and then selected using vibration and sorting tables. The stalks are removed from the grapes without squeezing them. Controlled, long macerations at low temperatures in French oak casks 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 in French oak barrels. Cold-hot barrel ageing room temperature variation is used at specific times to help the malolactic fermentation process and the stabilisation of the wine.

The ageing

This wine is aged for 18 months in French oak, clarified and bottled directly without any type of filtration. It's then kept in the bottle for a further 12 months before release.

Tasting notes

Colour: This is a highly-concentrated, dark cherry-red wine.
Nose: A lively, delicate nose with liquorice and leather aromas, with hints of black pepper. It keeps the essential aromas of compote fruit.
Palate: Balance between its pleasant tannins and its acidity. It shows full body with an elegant, slightly bitter finish. It lasts long on the palate with a marked silkiness.
Food pairing: This wine pairs well with red meats such as roasted lamb, beef cutlets and sausages as well as with a plethora of cheeses.

ARAEX Grands
Spanish Fine Wines

MANUEL QUINTANO
LABASTIDA

Technical data

Varietals	100% Tempranillo.
Vine Age	40+ Years Average.
Fermentation Temperature	28ºC
Fermentation & Maceration Period	28 Days.
Barrel Composition	French Oak.
Barrel Age	1-2 Years Old
Time in Barrel	18 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,72 g/L
pH	3.79
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1,2 g/L
Suggested serving temperature	16-18ºC
Winemaker	Javier Cereceda.

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