

Manuel Quintano

CEPAS VIEJAS GARNACHA 2019

D.O. Ca
 RIOJA
 (ALAVESA)

Don Diego Quintano y Quintano was born in Labastida, a village in the very heart of Rioja Alavesa. After a short army career in the south of Spain, 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, they were simply 100 years before their time and haven't received the recognition they deserve. 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 wines are hand made in small batches, fermented in open end barrels plot by plot and aged carefully in quality French oak.

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. There was no excessive rainfall but very well distributed throughout the year, which helped the vines show no signs of drought and allowing the grapes to ripen perfectly. The only critical moment caused by the rains was the 70 litres dropped in September, which produced some breakage in berries, especially whites and fortunately was negligible thanks to the high temperatures in the following days of above 30 degrees. This dried the grapes completely and didn't let the fearsome botrytis develop. 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

The grapes are carefully selected 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 and softest extraction of the polyphenols. Grapes are pressed 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 10 months in barrels of new French oak, then clarified and bottled without filtration. The wine is kept in bottle for another 12 months before release.

AWARDS



DECANTER - 2021
 UK



TASTING NOTES

Colour: A deep cherry-red wine with a medium-high depth and garnet hues on the edges.

Nose: Aromas of black fruit and fruit preserves, spices, broche and cream.

Palate: A long retro nasal sensation, that lasts on the palate. Elegant and silky with good acidity that makes the wine fresh.

Food pairing: This wine pairs well with white meats such as pork, chicken and turkey - roasted or in sauce - as well as with stews, vegetable dishes, all types of Paella and semi-cured cheeses.

TECHNICAL DATA

Varietals	100% Old Vine Garnacha.
Vine Age	50 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	26 Days.
Barrel Composition	French Oak.
Time in Barrel	10 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14% vol.
Acidity total (gr/l)	5,66 g/L
pH	3,58
SO2 free (mg/l)	42 mg/L
Residual sugar (gr/l)	1,8 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.