

*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

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 are hand-sorted 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 extraction of the polyphenols. The pressing is carried out 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 12 months in barrels of new French and American oak, then clarified and bottled without filtration. It's kept in the bottle for another 12 months further ageing before release.



### TASTING NOTES

*Colour:* A deep cherry-red wine with a medium-high depth.

*Nose:* Aromas of black fruit and fruit compote, spices, bakery and dairy products.

*Palate:* A long retro nasal sensation, that lasts on the palate. Elegant and silky with delicate red fruit.

*Food pairing:* This wine pairs well with roast chicken and turkey, blue fish (salmon etc.), stews, vegetable dishes and semi-cured cheeses.

### TECHNICAL DATA

Varietals	95% Tempranillo, 5% Garnacha.
Vine Age	30 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	24 Days.
Barrel Composition	French & American Oak.
Barrel Age	Less than 4 Years.
Time in Barrel	12 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)	49 mg/L
Residual sugar (gr/l)	1,8 g/L
Suggested serving temperature	16-18°C
Winemaker	Javier Cereceda.

### AWARDS



JAMES SUCKLING  
 - 2021 USA