

*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 vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

### VINIFICATION

Made from a selection of Labastida vineyards of 25 years average age and planted in calcareous-clay soils at between 450 and 600 meters altitude. Q de Quintano is the freshest and most youthful expression of the unique Labastida viticulture. De-stemming of 85% of the harvest and elaboration of the rest via the carbonic maceration style made in concrete deposits. Pre-fermentative maceration for 4 days and spontaneous fermentation. Total of 20 days work between fermentation and maceration. Finally, malolactic fermentation and then ageing in concrete for a minimum of 4 months until its optimal moment of bottling and consumption.

### THE AGEING

4 months in concrete followed by at least 3 months in the bottle before release.



### TASTING NOTES

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

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

*Palate:* A marked retro nasal sensation that lasts on the palate. Elegant and silky.

*Food pairing:* This wine pairs well with white meats such as chicken and turkey, stews, vegetable dishes, rice, tapas and semi-cured cheeses.

### TECHNICAL DATA

Varietals	100% Tempranillo.
Vine Age	25 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	12 Days.
Time in Bottle	Minimum 3 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,6 g/L
pH	3,57
SO2 free (mg/l)	28 mg/L
Residual sugar (gr/l)	1,4 g/L
Suggested serving temperature	9-13°C
Winemaker	Javier Cereceda.