



## QUIRUS

### Tempranillo Crianza 2017



**Bodegas Quiroga de Pablo** – Now in its 6<sup>th</sup> generation, Bodegas Quiroga de Pablo has been growing grapes and producing wine in their estate bodega since 1850. The original bodega was built 25 to 35 feet underground that is still being used. Harvesting is done by hand with up to three passes through the vineyard to select grapes based on their peak ripeness. Hence the harvesting operation that may begin in August may be completed in the end of October. After fermentation, the wines are aged in different types (different oak, toast, age, etc.) of oak casks. The coupage is done from different casks of the same vintage in the underground cellar and matured in underground concrete tanks in an ideal environment that is isolated from the other parts of the bodega.

**Tasting notes:** Intense cherry-red color, bright, with ruby hues. Clean and elegant on the nose with fruit aromas mingling well with the oak (notes of vanilla, spices, and black chocolate) Tasty and well balanced on the palate. Long and persistent finish.

**Appellation:** DOC Rioja Alta

**Grapes:** 100% Tempranillo

**Soil:** Mixed with a high concentration of clay, iron, limestone, and many stones.

**Elevation:** 2125 to 2300 feet

**Vineyard practice:** Dry farming and organic without certification (irrigation is installed in young vineyards, but hardly ever used)

**Vine Age:** 40 Years      **Yield:** 2.58 tons per acre

**Harvest Dates:** End of August to end of October.

**Winemaker:** 6<sup>th</sup> generation siblings Juan Luis and Maite Quiroga

**Fermentation:** 5 days maceration, 10 days alcoholic fermentation in small stainless-steel tanks with wild yeast

**Ageing:** Minimum 12 months in American and French oak barrels. Racking every six months. After the aging in barrels, a “coupage” or mixture of wine from different barrels of the same vintage is created. The “coupage” is matured in concrete tanks in the cool and undisturbed depths of the family underground cellar, allowing the wine to continue its proper maturation and increase in quality.

**pH:** 3.70    **RS:** >2 gram per liter    **Alc:** 13.5 %    **UPC:** 750428223979

RIOJA D.O.Ca.



**Rioja:** Located in central Spain is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. Nestled in a valley and protected on all sides by mountains, Rioja has its own microclimate. When phylloxera devastated Bordeaux in the 1870's many French growers came to Rioja and found remarkably similar growing conditions that they had in Bordeaux. Many persons returned to Bordeaux when phylloxera struck Rioja in the next decade. However, the innovations they brought from France remained and started a huge improvement to the winemaking industry. Rioja is the first wine region in Spain to be awarded denomination of origin status.