

QUEIRON
RIOJA



A CHALLENGE

ENSAYOS CAPITALES N°2



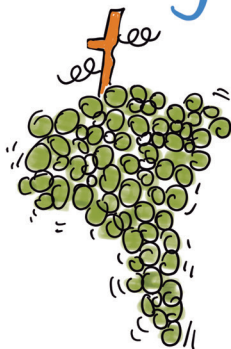
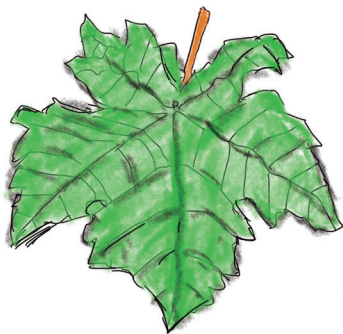
LOGBOOK

QUEIRON'S NEW CHALLENGE

TEMPRANILLO BLANCO

ENSAYOS CAPITALES N°2

LÁGRIMA EN TINAJA



* WE ARE SEEKING LENGTH ON THE PALATE
* TO EXTRACT ITS BEST CHARACTERISTICS

P2

TEMPRANILLO
BLANCO

- AN INDIGENOUS GRAPE
- NATURAL MUTATION
- HIGHLY AROMATIC



THE VINEYARD
IS CALLED
EL ANICETO
AND IT'S IN



QUEL

- * SIERRA DE YERGA
- * SANDY LOAM SOIL
- * 4,3 HAS. / **2013**

WE HARVEST AT DAWN

WE BEGIN PICKING BY HAND
AT SIX IN THE MORNING



- ~ ONLY THE BEST ARE SELECTED
- ~ VERY EARLY START TO GET FRESHNESS
- ~ AROUND 10.000 KILOS OF GRAPES



THEY ARRIVE IN CRATES
THEY ARE COOLED TO 10°C



!!! AND WE HAVE
THEM IN THE WINERY !!!

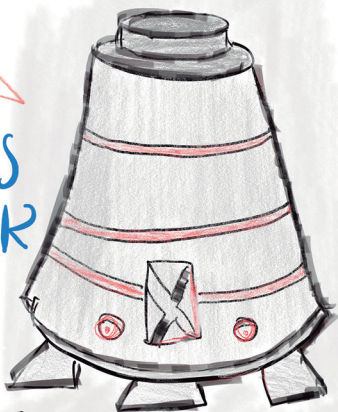
CONTINUE



73

-STEMMING
-CRUSHING

STAINLESS
STEEL TANK



CLEANLINESS
CLEANLINESS
CLEANLINESS } CLEANLINESS

PRE-FERMENTATIVE

MACERATION COLD

SO IT DOESN'T START FERMENTING TIME: 1-2 DAYS

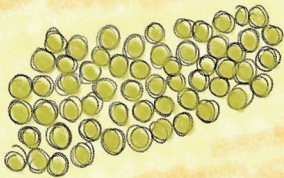
THE GRAPE SKINS SOFTEN
AND THUS THE AROMAS
ARE EXTRACTED BETTER

ALWAYS
~~~~~ AT 10°C  
SIEPRE

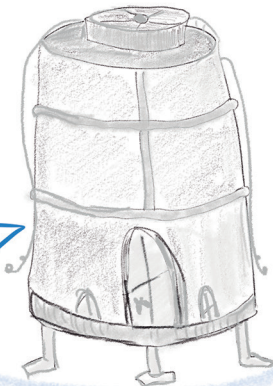
UNTIL



WE RELEASE THE TEMPERATURE  
UP TO 12 OR 14°C



ALCOHOLIC  
FERMENTATION  
STARTS IN  
THE VAT



AND AS WE ARE  
IN QUEL

- FERMENTATION  
WITH THE SKINS
- VERY GENTLE  
PUMPING OVER
- 1 VERY EARLY  
IN THE MORNING
- 2 IN THE AFTERNOON  
AFTER LUNCH
- SHORT TIME

PS

WE USE  
THE GRAVITY  
OF QUEIRÓN



6-7  
DAYS



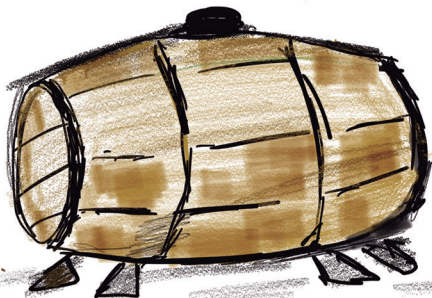


## HALFWAY THROUGH FERMENTATION

AFTER A LOT OF SAMPLING  
A LOT OF ANALYSING AND  
ANALYSING. WE SAMPLE  
AND CONTINUE SAMPLING  
WE ANALYSE AND WE  
SAMPLE .....

{ WE SAMPLE AND WE CONTINUE ANALYSING  
NOT FORGETTING TO SAMPLE  
UNTIL

# WE DE-VAT!



76

ONLY

# FREE-RUN juice

# WHAT IS THE FREE-RUN<sup>o</sup> Juice?

That which is obtained without mechanical treatment of the grapes, which flows spontaneously...



WE LEAVE  
HALF TO  
FERMENT  
IN NEW  
FRENCH-OAK  
CASKS

AT A TEMPERATURE OF 12 TO 14 DEGREES

AND FINISH DOING THE  
ALCOHOLIC FERMENTATION

© WE HAVE MANAGED TO INCREASE THE VOLUME

© WE HAVE GREATER TANNICITY

↳ But we have a few edges  
to file off



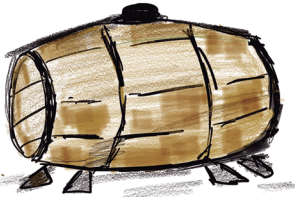
\* RUBEN'S FILE

\* WE ACHIEVE THE VOLUME WITH  
THE FERMENTATION OF THE FIRST  
PART WITH THE **SKINS OF THE GRAPES**

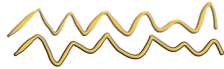
\* **IN THE CASKS WE EXTRACT  
TANNICITY DURING THE REST  
OF THE FERMENTATION**

WHEN THE  
FERMENTATION  
IS COMPLETE,  
WE TRANSFER  
THE WINE  
TO CASKS

- PREVIOUSLY USED  
TWO OR THREE TIMES -



WE REMOVE THE  
**HEAVIER LEES**



WE KEEP  
THE FINE LEES



**5 MONTHS**  
WITH A LOT OF WORK  
\* **STIRRING**  
TWICE PER WEEK  
AT THE START  
ONCE PER WEEK  
AT THE END

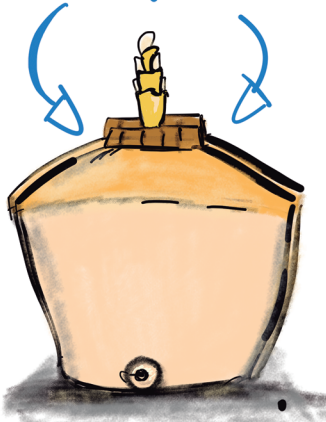
\* WE STIR THE  
WINE WITH  
ITS LEES

We rock the wine  
as Robin says



AFTER THE MALOLACTIC FERMENTATION

THE WINE IS PUT INTO EARTHENWARE  
VESSELS CALLED 'TINAJAS'



Tinaja

EXCELLENT NATURAL MICRO-OXYGENATION  
BY CAPILLARY ACTION, SLOW AND GENTLE  
**MAXIMUM RESPECT FOR THE FRUIT**  
MINI-EVAPORATION- CONCENTRATION  
WITH AN INCREASE IN THE WINE'S BODY

**ELEGANCE**  
**FINESSE**  
**IDENTITY**

Nº 2 QUEIRÓN  
ENSAYOS  
CAPITALES

TEARS IN A MINA



HAS LENGTH

YOU'LL LOVE IT

WRAPS AROUND  
YOUR MOUTH

VELVETY

P10





ENSAYOS CAPITALÉS

VARIEDAD  
AUTÓCTONA

RIOJA

TEMPRANILLO BLANCO | LÁGRIMA EN TINAJA

ES EL RESULTADO DE UNA MUTACIÓN NATURAL DEL TEMPRANILLO TÍPICO EN PELLER

METODO TRADICIONAL DE GRAVEDAD

EST. MMXI

ASENTADA EN EL BARRIO DE BODEGAS DE QUEL (S.XVIII)

QUEIRÓN

ENSAYOS CAPITALÉS

PROYECTO DE INVESTIGACIÓN CON CARÁCTER EXPLORATORIO  
EN FAVOR DE UNA VITIVINICULTURA SOSTENIBLE Y RACIONAL

Cuarta Generación de Viticultores

TEMPRANILLO BLANCO

Edición n.º 2

LÁGRIMA EN TINAJA

RIOJA

Denominación de Origen Calificada

Producto de España

2019

.....

WHITE WINE

Ca. Variedad autóctona de

VENDIMIA MANUAL

n.º 2.347 / 8.128

ELABORADO POR EL MÉTODO TRADICIONAL DE GRAVEDAD

Proyecto de investigación en la Rama de: ☒ ENOLOGÍA ☐ VITICULTURA

# QUEIRÓN

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VIÑEDOS FAMILIARES  
QUEL • RIOJA • ESPAÑA

[WWW.QUEIRON.es](http://WWW.QUEIRON.es)



ONTAÑÓN  
· FAMILIA ·