

VARIETIES

100% Garnacha.

VITICULTURE

El Arca 2018 is the first Singular Vineyard wine from Queirón and this is its second vintage after its debut with the 2017 harvest. It is an exclusive wine which represents the heart and soul of one of the surviving bastions of the original form of viticulture in the DOCa Rioja appellation. El Arca is a tiny vineyard plot, less than a hectare in size, planted with garnacha vines in the extreme northern corner of Quel castle, with records showing that vines have been grown there since 1892.

Soil texture: Sandy loam (28.8% Silt, 61.4% Sand, 9.70% Clay).

Altitude: 500 m.

HARVEST 2018

A vintage characterised by being one of the longest harvests in the history of Rioja wine. The abundant rainfall recorded during the winter and spring of the 2018 campaign enabled the vines to achieve an excellent condition during the first months of the growing cycle. In the second half of the month of July the rains ceased and we began to enjoy hot, dry weather. The harvest was marked by the level of selection of the grapes both in the vineyard and on reception in the winery, and with no upsets insofar as the weather was concerned.

PRODUCTION

After a night in the cellar at 12 degrees, the grapes are selected, de-stemmed and placed in American oak barrels. Some of them are gently trampled to release a small amount of must and achieve a carbonic semi-maceration, enhance the aromatic intensity and increase the release of tannins and anthocyanins. With the grapes in the barrels, the fermentation begins spontaneously with yeasts from the vineyard. After this first fermentation (which lasts for ten or twelve days), the wine is bled and it is reintroduced into barrels, this time in first-year French oak barrels and with different levels of toast to complete the fermentation. When it is finished, the barrels are racked, homogenized and put back into barrels to perform the malolactic fermentation. It remains on its own lees for about 5-7 months, after which the wine is placed in concrete egg-shaped tanks for twenty months until bottling.

TASTING

Colour: Good depth of colour, bright ruby-red with very marked tears.

Aroma: This is a wine which proves totally delicate and subtle on the nose, with aromas showing off its complexity in nuances ranging from minerality to red-berried fruit, balsamic herbs and notes of aniseed. A very fine bouquet.

Palate: In the mouth it reveals an enormously silky, elegant, fine mouth feel. Subtle, polished tannins that promise to last for a long time. The finish is very full, with delicate hints of spices and an outstanding, harmonious balance.

Alcohol: 14 % Alc by Vol.

PRODUCTION

Number of bottles produced: 2,016

SERVING AND STORAGE TEMPERATURE

Best served at 16-18 °C.

CELLARING POTENTIAL

A wine with a vocation of permanence in time due to its acidity and structure. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, it can be aged for decades.

