

VARIETIES

83% tempranillo
17% graciano

HIGH ALTITUDE VITICULTURE

Two essential varieties of Rioja come together in this wine: Tempranillo and Graciano grown in the Sierra de Yerga in two high altitude enclaves.

La Pasada: A vineyard located in Quel at an altitude of 790 meters. A secluded and almost inaccessible terroir that coexists at the top of the Sierra de Yerga with brambles, junipers, rosemary, gall oaks and holm oaks, in an unsuspected place marked by its singular height (more than 780 meters). Soil texture: Sandy loam (16.9% silt, 73.1% sand, 10% clay)

El Pozo: It is located below La Pasada, between the places of La Rad and Hoyo Judío, and contains a good number of micro-plots from which only the most privileged are selected. It is 650 meters high. Soil texture: Sandy loam (31.6% silt, 57.1% sand, 11.3% clay).

HARVEST 2011

This vintage, classified as Excellent by the Regulatory Council, was characterized by the warmth of the spring and summer months as well as a lack of rainfall. The vineyard hardly encountered any incidence of pests and diseases and maintained an excellent vegetative and sanitary state until the end of the growing cycle. The production was moderate in yield and the weather conditions perfect for achieving the optimal state of ripeness in the grapes and selecting the best grapes with absolute care.

ELABORATION

Pre-fermentation maceration for five days with temperatures below 5°C. Fermentation with a very long maceration period (more than 18 days) at a controlled temperature between 22°C and 26°C.

AGING

Aged for 24 months in new oak barrels of extra-fine grain. 70% French oak and 30% American oak, with different toasts that add complexity to the wine. Subsequently, Queirón de Gabriel remains in the bottle for more than 36 months at the natural temperature and humidity of the deep underground cellar.

TASTING

Color: Great layer of color. It shows a cherry red hue with ruby-red iridescence.

Aroma: At first, aromas of spices, coffee, fig, coconut appear. It also surprises with notes of black fruit, truffles and undergrowth. At the end it evokes aromas of pastry and fruit compote with a balsamic and mineral backdrop.

Flavor: It has a very pleasant entry in which it shows its balanced, long and very meaty character. Its tannins are noble and tame. Powerful with balanced retronasal olfaction.

Alcohol: 14 % Alc. by Vol.

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.

