

2018

VARIETIES:

90 % Tempranillo
10 % Garnacha

VITICULTURE

Mi Lugar seeks to express the “typicity” of Quel with a careful, measured blend of grapes sourced from a small micro cosmos of plots all of which are located at heights of over 600 metres on the spurs of the Quel-facing side of the Sierra de Yerga. It is a patchwork of poor soils, different heights and exposures.

El Poeta: 0.88 hectares of Garnacha trained in the “vaso” method, 640 meters above sea level.

La Perdida: 0.67 hectares of Tempranillo vaso trained, 620 meters high.

La Bartola: 1.5 hectares of Tempranillo and Garnacha vaso trained at 620 meters of elevation.

Hoyo Judío: several Tempranillo plots at an altitude of 670 meters.

In addition to a selection of vineyards from local Quel winemakers possessing more than forty years of age.

HARVEST 2018

A vintage characterised as being one of the longest harvests in the history of the Rioja appellation. The abundant rainfall during the winter months and into the spring of 2018 left the vines in an excellent situation during the first months of the growing cycle. The rains ceased in the second half of July and we started to enjoy a period of hot, dry weather. The harvest was marked by careful selection of the grapes both in the vineyard and once in the winery and with no setbacks insofar as the weather was concerned.

ELABORATION

Selection: There are three levels of selection. The first in the vineyards themselves, another selection of the bunches when they arrive at the winery and after destemming, the third selection of individual berries.

Maceration: A pre-fermentation maceration is carried out for five days.

Alcoholic fermentation: gentle and extended in time (more than 18 days), with temperatures between 22 and 26°C.

Malolactic fermentation: in French oak barrels.

AGING

18 months in barrels of the highest quality, with 20 percent American oak and 80 percent French oak possessing different levels of toast. All first use barrels. Aging culminates after twelve months in large wooden vats before bottling and resting in the underground cellar of the new Queirón winery.

TASTING

Colour: Great depth of colour with black cherry and violet glints.

Aroma: Red and black fruit aromas with a very sensual touch of ripeness. Some smoked nuances, spices, minerals and wood, which after the initial sensation of the fruit, thrills you with its balsamic hints of wild herbs and shrub land, such as rosemary and thyme, as well as subtle reminders of liquorice.

Taste: A powerful, meaty attack, elegant and harmoniously balanced with no discordant edges. It all flows, with good backbone, good acidity and a long, lingering finish. Pure silk and elegance.

Alcohol: 14 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 16-18 °C.

CELLARING POTENTIAL

Un vino con vocación de permanencia en el tiempo por su acidez y estructura. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, this wine can age for decades.

