

# QUEIRÓN ENSAYOS CAPITALES

MONOVARIETAL TEMPRANILLO

*ASOLEAO*

2020



## VARIETIES:

Tempranillo.

## VITICULTURE

This wine is made exclusively using grapes from a particular terroir plot in La Pasada, a vineyard located on the edge of the cultivation area at the top of the Monte Yerga, in Quel, at an altitude of between 810 m and 720 m and a drop of 70 metres and inclines of over 30 percent in some places. The land is layered, running from a sandy surface with sandstone and coarse stone followed by masses of old clay and limestone planes which allow the roots to grow deeply in search of moisture and deep layers with more clay which retain the moisture during hot summer days, Texture of the soil; loamy-sand (16.9% loam, 73.1% sand, 10% clay).

## 2020 VINTAGE

A complicated year for the Rioja vineyards. The quality of the harvest was conditioned by a degree of instability in the weather during the lead-up, with average rainfall of over 550 (high compared to other years) and problems such as hail. After explosive early budding, the end of the cycle saw a stable berry-weight, higher than in 2019, and perfect phenolic maturation. The light rainfall in September and winds entering from the north, with a fall in night time temperatures, ensured better balance and improved the quality indicators. The quality of the grapes improved with the passing of the days prior to harvesting.

## WINEMAKING PROCESS

The grapes were picked by hand on 9 October 2020 at their peak of phenolic ripeness. Then the clusters were spread out on the ground on cane hurdles for around five days for sun-drying, with the aim of increasing the concentration and structure of the resulting wine. We seek the maximum concentration and the grapes can lose between 7% and 10% of their weight during this process as a result of the dehydration. After the sun-drying, the grapes are taken in boxes to the Queirón winery where the clusters are selected by hand, stemmed and then the grapes are sorted again but this time at individual berry level. These are then gently crushed before commencing fermentation in open barrels. Alcoholic fermentation lasts around 12 days and as a result of the dehydration of the grapes, we can achieve greater alcoholic strength (because of water loss) and high concentration, because the ratio between the amount of must and the skins this is in contact with is much greater. During maceration the cap is punched down daily (pigeage) to achieve the greatest transfer of colour and tannin to the must-wine. After alcoholic fermentation is complete, the wine is racked off into new American oak casks for malolactic fermentation to take place. When this finishes, the wine is racked again to eliminate the coarser lees and after this the wine passes to specially selected, French-oak casks to begin the ageing and refining process for five months, prior to bottling.

## TASTING

**Colour:** Intense, black-cherry, very deep, dense robe, bright.

**Aroma:** Complex, lots of very ripe dark fruit (ripe red plums, blackberries, black cherries) with hints of very fine wood (pepper, tobacco leaves, liquorice).

**Flavour:** Powerful, very long, with lots of body, excellent acidity, ripe tannins.

**Alcohol:** 14,5 % Alc. by Vol.

## PRODUCTION

Number of bottles produced: 6,987

## SERVING AND STORAGE TEMPERATURE

Best served at 16°C - 18°C

## CELLARING POTENTIAL

If stored under ideal conditions (12-14°C) at 60% relative humidity and protected from temperature variations, it has excellent cellaring potential.

