

# QUEIRÓN EL ARCA

VIÑEDO SINGULAR

## VARIETIES

100% Garnacha.

## VITICULTURE

El Arca 2017 is the first "Viñedo Singular", or "Single Vineyard" wine from Queirón. It is a unique wine that represents the essence of one of the most genuine terroirs of the ancestral viticulture of Rioja. El Arca, a Garnacha estate of less than one hectare located at the northern end of the castle of Quel, and of which we have historical references dating back to 1892. Soil texture: Sandy loam (28.8% Silt, 61.4% Sand, 9.70% Clay).

## HARVEST 2017

A year marked drastically by the unusual frost at the end of April and the drought of the entire growing season. An extremely dry year and very hot in summer. Very low production which in the case of El Arca resulted in extremely high quality berries.

## 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

**Color:** Clean, vigorous, bright and with a high layer of color.

**Aroma:** It is a wine that is explosive, powerful, with a complex bouquet due to the perfect blend between the fruit, the 'terroir' that expresses the vineyard itself and the aromatics attributed to the French oak barrels. Upfront there are notes of blackberry, currant, cassia and compote fruit of the Garnacha variety, as well as truffle and forest floor notes. Next, it shows notes of pastry, raisin, plum, fig, spicy notes, coffee and cocoa.

**Taste:** In the mouth it is corpulent, voluptuous, sensual, very meaty, long, balanced and with great depth. There is an exquisite balance between acidity and tannins. In the retronasal phase it again exhibits its spirit with a great bouquet and power, once again showing all the complexity and delicate finesse shown in the orthonasal phase.

**Alcohol:** 14.5 % Alc by Vol.

## PRODUCTION

Number of bottles produced: 1,947

## 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.

