

2019

VARIETIES

100% Garnacha.

VITICULTURE

El Arca is the first Singular Vineyard wine from Queirón and this is its third 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 2019

A vintage which was rated as Excellent by the DOCa Rioja Control Board, a classification which had not been granted since 2011. The amount of rainfall between the autumn of 2018 and the spring of 2019 was low, well below the average annual rainfall throughout the appellation. Even from early summer they were announcing that we could be in for an exceptional year. In addition, the months of August and September were dry, with high daytime and cold night time temperatures which allowed the grapes to be harvested in ideal conditions and with a very healthy crop.

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: Bright, sharp, lively, with a deep robe and a black cherry hue and ruby glints which denote its vintage and also its time in the cask.

Aroma: An explosive, potent, very elegant wine with a complex bouquet, resulting in a delight for the senses. It reveals notes of fruit such as blackberries, redcurrants, blackcurrants and jammy fruit. In addition, there are hints of truffle, wild flowers, underbrush and aromatic herbs such as rosemary and thyme, which reflect the terroir of the vine itself. On the other hand, pastry shop notes appear with dried raisins, plums, figs, spices, coffee and cocoa.

Palate: It has a full-bodied, voluptuous mouth-feel, sensual and very meaty. It proves long and balanced, with a great sensation as it passes through the mouth. It displays an exquisite balance between acidity and tannins. In the retro-nasal phase it again shows off its spirit with a great bouquet and potency, revealing itself again to be a juicy wine with all the complexity and delicate finesse it showed on the nose. A wine for the senses to enjoy.

Alcohol: 15,5 % Alc by Vol.

Number of bottles produced: 923

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.

