

QUEIRÓN MI LUGAR

VARIETIES:

90 % tempranillo

10% garnacha

VITICULTURE

The philosophy of Mi Lugar is an assemblage of different grapes from various high altitude plots of vineyards in Quel (Rioja Oriental). All of these parcels are located at heights of more than 600 meters, on very poor soils, with vines trained in the "vaso" method, without irrigation and with very low levels of production.

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 2017

2017 was a year drastically marked by unusual frost at the end of April and drought during the entire growing season. An extremely dry year and very hot in summer. Which led to one of the earliest vintages in the history of DOCa Rioja. Very low production that offered fruit of extremely high quality.

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

Color: Crisp, powerful, radiant, with an intense layer of color. It shows a ruby red hue with cherry iridescence on the rim, still denoting a certain youth.

Aroma: Strong aromatic intensity and a complex bouquet. At first, notes of ripe black fruit such as cassis, blueberries, blackberries appear to quickly reveal a multitude of spicy notes, coffee, figs, truffles, coming from the complex bouquet that make up the "essence" of this wine's aromatic profile. In addition, balsamic and mineral notes appear that perfectly convey the terroir from which they come: the village of Quel.

Flavor: In the mouth it is a vigorous, voluptuous, lively wine with a very pleasant and balanced entry as well as great unctuousness. A lengthy and very meaty wine, with an exquisite balance between acidity and tannins. On the back end it again exposes its soul and expresses the balance between finesse and power.

Alcohol: 14 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 16-18 °C.

CELLARING POTENTIAL

It is a perfect wine to consume at this time. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, this wine can age for decades.

