

2019

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 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.

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: Luminous, radiant, with high colour intensity. It displays a black cherry hue with glints which range from shades of ruby to purple nuances at the rim.

Aroma: It has very high aromatic intensity. Ripe dark fruit such as blueberries, blackcurrants, blackberries, redcurrants, plums, cherries and figs all appear, only to be replaced by a multitude of spicy notes, like incense, underbrush, coffee, truffle. At the same time notes of herbs and minerals appear which remind and transport us to the autumn landscape of Quel, with the typical terroir of the slopes of the Sierra de Yerga.

Taste: A vigorous, lively attack, pleasant and balanced with unctuous smoothness. It proves a long, very meaty wine, with exquisite balance between acidity and tannins. In the retro-nasal phase it again displays its soul and its great potency.

Alcohol: 14,5 % Alc. by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 16-18 °C.

CELLARING POTENTIAL

A wine with great cellaring potential thanks to its acidity and structure. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, this wine can age for decades.

