



GRAPE VARIETIES:

Graciano (fermented with its skins and also with garnacha and tempranillo skins).

VITICULTURE:

This wine was made from grapes from our El Pozo vineyard, a plot of vines situated in the Quel foothills of the Sierra de Yerga at a height of 650 metres. It is made up of poor soil, mainly sandy and with little clay and the presence of river pebbles which are typical of the soil of Quel. A highland vineyard which is ideally suited to the graciano variety, extremely fragile and very demanding in its viticulture. During the fermentation process skins from tempranillo grapes from the vines of La Encina (680 metres) and garnacha grapes from El Balcón vineyard (550 metres), located in Quel, were used.

2022 VINTAGE

The cycle was marked by the high temperatures of the summer period and the lack of rain. The end of the previous year was wet and the intense precipitations in March helped to provide reserves of moisture in the vineyard soil. Bud break arrived in extraordinary conditions, but the drought set in with a vengeance once we got into May. The average altitude of our Quel vineyards was vital for us to be able to achieve excellent quality and state of health in the grapes that were brought into our Queirón winery. It was thanks to the end of the cycle, with very cool nights and sunny days and mild temperatures, that an ideal point of ripeness was reached.

ALCOHOLIC FERMENTATION -MUST-SKINS EXCHANGE

After selection at three levels and manual harvesting, the three varieties were cold-macerated for three days separately in three vats. Alcoholic fermentation started and each must remained in contact with the skins of its variety for six days. During the fermentation phase there were three exchanges between the must and the skins. When the density reading reached 1030, the must from the graciano was added onto the cap of the tempranillo. When the density reading reached 1010, the must of the graciano -which was on the cap of the tempranillo- was added to the garnacha. And finally, when the density reading reached 996, the must of the graciano - which was on the cap of the garnacha- passed to its own skins until the end of the fermentation process.

MALOLACTIC FERMENTATION AND AGEING.

Once alcoholic fermentation was complete, the wine was racked into mixed French- and American-oak casks being used for the second vintage for malolactic fermentation. When the malolactic fermentation ended, the wines were aged for twelve months in mixed French- and American-oak casks

TASTING NOTES

Colour: A clear, radiant wine with a deep robe. It has an intense, black-cherry colour with purple glints

Aroma: First the powerful aromas of dark fruit, such as blueberries and blackberries come to the fore; then you discover notable red-berried fruit like cherries and raspberries. Underlying hints of violet sweets and spicy nuances of black pepper also appear.

Flavour: A full-bodied, rounded, long, fine mouth-feel, with a pleasant attack and at the same time very meaty and harmoniously balanced.

Alcoholic strength: 14,5%

Production: 7,425 bottles

Serving temperature: best served at 16°C to 18°C

