



**VARIETIES:** 90 % Tempranillo, 10 % Garnacha

#### VITICULTURE

The grapes that go into the Mi Lugar blend come from historic bush vines, located on the highest slopes of Quel, at more than 600 metres above sea level. The orography is marked by the cierzo wind, the morning sun and poor soils. Plots such as El Poeta, La Bartola, Hoyo Judío and La Pasada are more than just vineyards: they are chapters of a story told by old vines, many planted more than 40 years ago, with deep roots that traverse gravels, limestones and clays in search of water for their survival.

**El Poeta:** 0.88 ha plot of Garnacha bush vines, at 640 metres elevation.

**La Perdida:** a 0.67ha plot of bush trained Tempranillo, at 620 metres elevation.

**La Bartola:** A 1.5ha plot of Tempranillo and Garnacha bush vines at 620 metres elevation.

**Hoyo Judío:** Several plots of Tempranillo vines at 670 metres elevation.

**La Pasada:** the winery's iconic vineyard at 750-800 metres elevation.

As well as a selection of the grapes that we like the most from our own vineyards in different areas of Quel.

#### VINTAGE 2020

This vintage was a complex one in the vineyards of La Rioja, the year of the COVID-19 pandemic. The quality of the harvest was affected by some instability in the previous year's weather, with average rainfall above 550mm (high compared to other years) and occurrences of hail. After an explosive, early bud-break, the grapes reached the end of the cycle with a stable berry weight that was also higher than that seen in 2019, and perfect phenolic ripeness. Light rainfall in September, along with the arrival of a northerly wind, and a notable fall in night time temperatures, led to greater balance and improved the quality parameters. The quality of the grapes gradually increased as harvest approached.

#### WINEMAKING

**Grape selection:** The grapes are selected at three stages: in the vineyard, in the winery (by bunch) and by grape berry, to ensure quality. / **Pre-fermentative maceration:** The grapes are macerated over five days to extract aromas and colour. / **Alcoholic fermentation:** Carried out in stainless steel tanks at controlled temperatures (22-26°C) over more than 18 days. / **Malolactic fermentation:** Carried out in French oak barrels. / **Barrel ageing:** The wine spends 18 months in French (80%) and American (20%) oak barrels, with different levels of toast. / **Ageing in vats:** After ageing in barrels, the wine rests for 12 months in high-quality wooden vats. / **Bottling and maturing:** The wine is finally bottled and cellared to age in Queirón's underground cellars. / **The use of gravity:** All the steps are carried out by gravity, which allows the processes to be carried out extremely gently, protecting the grapes, must and wine from any unnecessary handling and mechanical pumping.

#### AGEING

18 months' ageing in the highest quality barrels, with 20 percent American oak and 80 percent French oak with different levels of toast. All the barrels are first use. Ageing culminates with twelve months in large wooden vats before bottling and maturation in the underground cellars at the new Queirón winery.

#### TASTING NOTES

**Colour:** This wine stands out for its particularly vibrant ruby red colour. Bright scarlet highlights are noticeable on the rim of this luminous wine.

**Aroma:** Displaying complex beauty on the nose, red fruits such as strawberries, raspberries, redcurrant and black fruits such as blackberries and cassis appear, alongside a certain resinous character. Hints of toasted bread, tobacco and very subtle dairy and roasted notes, as well as typical wild mountain herbs of the Sierra de Yerga with discreet and gentle touches of menthol. Everything is enveloped by freshness.

**Mouth:** Once again we are thrilled by this wine's fluidity and polished, caressed and elegant tannins. A fragile, yet ripe and persistent wine, with an exceptionally long finish. Toasted notes and roasted coffee appear on the aftertaste.

**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.