

2020

#### VARIETIES

100 + year old single vineyard Garnacha.

#### VITICULTURE

El Arca is the first Queirón wine in the "Viñedo Singular" (single vineyard) category and the 2020 is the fourth vintage since its release in 2017. It represents the soul of one of the ancestral bastions of the original viticulture of the DOCa Rioja. El Arca is a tiny plot of garnacha covering less than a hectare, situated not far from the banks of the Cidacos river, in the northern corner of Quel just next to the town's ancient castle where grape growing dates back to 1892.

**Texture of the soil:** Sandy-loam (28.8% silt, 61.4% sand, 9.70% clay).

**Altitude:** 520 meters.

#### 2020 HARVEST

This was a difficult growing year in Rioja. The harvest was marked by instable weather conditions during the length of the growing season, with an average rainfall of over 550 mm and several hailstorms throughout the year that greatly affected the evolution of the growth cycle. Light rains just before Harvest, during the month of September, accompanied by northerly winds and a marked difference between day and night time temperatures provided better balance and helped to improve the overall quality of the vintage.

#### VINIFICATION PROCESS

The grapes from the El Arca vineyard were picked by hand during the early morning hours on October 6th, 2020. The initial selection process was managed in the vineyard. After entering the winery, the grapes were placed in crates and spent a day in a refrigerated chamber at a temperature of 12 degrees. A second triage by hand was carried out the next day, just before destemming. Thereafter, the berries were transferred to 300-liter, American-oak barrels. Two master coopers came to the winery to manage the opening and closing of the barrel tops. The first fermentation took pace in barrel and continued over a period of ten days with a manual pump over carried out three times per day. After these ten days of fermentation, the must (called the mosto lágrima), which comes from the first bleeding of the wine - was run off, and the remaining grapes were taken to a vertical press. Both the wine from the free run and that which was extracted from the grapes, were transferred, separately, into 225-liter, French-oak barrels. The malolactic fermentation of the El Arca wine took place in French casks in order to achieve greater micro-oxygenation. After aging the wine for 5 months in these casks, the wine was transferred to concrete eggs for an additional five months. El Arca was bottled five months before release.

#### TASTING NOTES

**Colour:** Bright, clear, lively, with depth and a ruby red colour.

**Aroma:** An intense, explosive wine with elegance and a complex bouquet. It displays notes of fruit, such as blackberry, red currant and cassis. Notes of truffle, wild flowers and aromatic plants such as rosemary and thyme appear on the nose, reflecting the singular nature of the vines of El Arca.

**Taste:** On the palate it showcases its volume, as well as a full well balanced profile with an underpinning of acidity.

**Alcoholic strength:** 15% ABV.

**Number of bottles:** 1524 bot.

#### TEMPERATURE OF SERVICE AND CONSERVATION

Best at 16-18° C / 60-64 degrees Farenheit

#### CELLARING POTENTIAL

Its excellent acidity and backbone will enable it to continue to improve over time.

