



RIOJA

Denominación de
Origen Calificada

EST. MMXI
QUEIRÓN
VIÑEDOS FAMILIARES
QUEL · RIOJA · ESPAÑA

QUEIRÓN **MI LUGAR** VINO DE QUEL

2021

VARIETIES: 90 % Tempranillo, 10 % Garnacha

VITICULTURE

The soul of Mi Lugar is forged in altitude and heritage. Our vineyards, cultivated in the traditional bush-trained (en vaso) system, are perched upon the highest slopes of Quel, exceeding 600 meters above sea level. This is a viticulture of extremes, sculpted by the Cierzo wind and early morning sun, where vines endure in poor soils composed of gravel, limestone, and clay. These plots are the legacy of old vines –many over 40 years old– whose deep roots traverse the geological strata in a quest for survival. **El Poeta:** 0.88 ha of pure garnacha at 640 meters. **La Perdida:** 0.67 ha of tempranillo at 620 meters. **La Bartola:** 1.5 ha of tempranillo and garnacha at 620 meters. **El Andañal** and **La Pasada:** A selection of tempranillo plots situated between 700 and 800 meters. Culled from a meticulous selection of our own estates across the most privileged enclaves of Quel, only the clusters that meet the strict profile of freshness and concentration required for this wine's identity are hand-harvested.

VINTAGE 2021

The growing season was defined by a cold, wet winter that provided excellent water reserves. Following a cool spring—with April frosts that naturally thinned yields across the lower reaches of Rioja Oriental—the summer was warm yet temperate. The rainfall between September 10th and 20th was a "climatic gift," allowing for perfect phenolic and alcoholic ripeness. The resulting wines possess great volume, expressiveness, and intense color. TPI (Total Polyphenolic Index) values were exceptional: while the Rioja average sits at 60, Queirón's Yerga vineyards reached 75, peaking at 83 in high-altitude plots like La Pasada.

GRAVITY-FLOW WINEMAKING

Excellence begins with a triple selection process: first in the vineyard, then at the winery by cluster, and finally berry-by-berry. The entire process is governed by gravity-flow, eliminating mechanical pumping to treat the fruit and must with the utmost delicacy, preventing oxidation and unnecessary friction.

Vinification: The process begins with a five-day pre-fermentative cold soak to extract maximum color and aromatic precursors. Alcoholic fermentation takes place in stainless steel tanks at controlled temperatures (22–26°C) over 18 days, followed by malolactic fermentation in French oak barrels to build structure and creaminess from the start.

AGEING AND REFINEMENT

The wine matures for 18 months in first-use barrels (80% French oak and 20% American) with varied toast levels. Following the barrel stage, the wine is blended and rests for an additional 12 months in high-quality wooden vats (tinas). Finally, the process culminates with bottling and refinement in the underground cellars (calado) of the Queirón winery, where constant temperature and silence polish its final character.

TASTING NOTES

Appearance: Deep, high-intensity color. A core of dark cherry red with elegant ruby highlights on the rim. Clean and brilliant.

Nose: High intensity, complex and sophisticated. An explosive fruit load of red and black berries (cherry, raspberry, blueberry, cassis, and ripe plum). It is enriched by Mediterranean scrubland notes (lavender, thyme, juniper) providing a balsamic freshness. Finally, spiced nuances of pepper, nutmeg, and clove emerge alongside hints of toasted bread, coffee, and fresh tobacco, enhancing the fruit without overshadowing it.

Palate: Fleshy, opulent, and remarkably persistent. Its elegance lies in the perfect equilibrium between tannic structure and acidity. The tannins are soft, enveloping, and finely polished, offering great volume and a supple, velvety mouthfeel. The acidity, though bright, is well-integrated, providing lift and fluidity. The finish reveals crisp fruit in harmony with notes of toasted nuts, roasted coffee, and sweet spices from the oak.

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.

