

# QUEIRÓN MI LUGAR

## TEMPRANILLO BLANCO

2022

**GRAPE VARIETY:** 100% Tempranillo Blanco. Natural mutation in La Rioja of the tempranillo tinto grape, the predominant variety used in the wines of the Rioja appellation.

### VITICULTURE

El Aniceto is a small parcel of vineyards situated in the La Encina site, at 640 metres altitude, on the slopes of Pico Gatún, within the municipal boundaries of Quel, in the Sierra de Yerga. Perched on an elevated plateau, cradled by mountain spurs, scree slopes, and natural run-off channels, this privileged site promotes a slow and extended ripening cycle. The landscape is low maquis scrub dotted with aromatic herbs, coexisting with traditional plantings of olive, almond, plum, and cherry trees. The soil is extremely lean — a poor mix of clays, sands, and silts— resulting in low yields and a pronounced expression of terroir.

### 2022 VINTAGE

The growing season was shaped by very high summer temperatures and marked precipitation deficit. However, the previous autumn and winter were wet, and intense March rains replenished soil water reserves. Budburst occurred under exceptionally favourable conditions, although drought stress became severe from May onwards. The relatively high altitude of the Quel vineyards proved decisive, transforming 2022 into an outstanding vintage in terms of grape quality and sanitary condition at harvest. The final phase of the cycle — characterised by cool nights and moderate, sunny days— allowed for a gradual, balanced ripening, achieving optimal varietal expression and freshness.

### WINEMAKING

Harvest took place in the pre-dawn hours, starting at 5 a.m., with fruit protected by dry ice to ensure arrival at the winery below 12 °C. After destemming, the must was tanked and homogenised at 7 °C. Alcoholic fermentation was carried out exclusively with indigenous yeasts from the vineyard itself. During the first week, maceration on skins proceeded at a controlled 14 °C. The second week continued without skins, working solely with free-run must at 16 °C. The final stage of fermentation was completed in 500-litre French oak barrels over the third and fourth weeks. Upon completion, 85 % of the wine underwent six months of lees ageing in 500-litre French oak barrels, with periodic bâtonnage adjusted to the wine's evolution. The remaining 15 % was aged for the same period in terracotta amphorae, also on fine lees in suspension. After this élevage phase, the final blend was assembled, bottled, and the wine rested for an additional six months in the heart of Bodega Queirón, located in Quel's historic Barrio de Bodegas — a centuries-old quarter that preserves the traditional spirit of the region.

### TASTING NOTES

**Colour:** Limpid and bright, pale straw yellow with delicate golden highlights. The tears are dense and well-formed, showing good viscosity.

**Aroma:** High intensity and remarkable elegance. The bouquet is highly complex and enveloping. It opens with prominent white flowers, interwoven with aromatic herbs such as fennel and thyme. Ripe stone fruit takes centre stage — peach, apricot, mature plum — complemented by attractive dried apricot (orejón) notes that lend a honeyed mellowness. Subtler exotic hints of pineapple and passion fruit emerge, alongside faint patisserie, almond, and lightly toasted bread. Deeper layers reveal spicy clove and an elegant, discreet suggestion of tobacco leaf.

**Taste:** Excellent balance between vibrant acidity and soft yet present tannin structure. Medium to full-bodied, with impressive volume and notable vivacity that keeps it strikingly fresh. The mouthfeel is pleasurable and silky, with a long, persistent finish supported by that gentle phenolic grip. On the retronasal, ripe, honeyed fruit reappears alongside those tertiary clove and tobacco nuances, lending depth and complexity.

**Alcoholic strength:** 12,5 % Alc. by Vol.

### STORING AND SERVING TEMPERATURE

It is best served at 7-11 °C.

### POTENTIAL / CELLARING TIME

A wine made to last thanks to its acidity and structure, if kept in ideal conditions (12-14 °C) with 60% relative humidity.

