

Manuel Quintano Rioja Seleccion Particular

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Spain - Rioja - Rioja Alavesa

Selección Particular is the particular collection of old special vineyards located in the upper part of Labastida.

Color: Intense cherry red.

Aroma: Red and black fruits. Intense with nuances of sweet spices and dried fruit.

Taste: Full, strong and fills the mouth. Ripe fruits with strong, velvety tannins. Balsamic and unctuous.

RS: 1.3 g/L

TA: 5.0 g/L

Specifications

Appellation	Rioja Alavesa
Wine Type	Red
Varietals	98% Tempranillo and 2% other varieties
Age of Vines	Average 40 years
Agricultural Practices	Sustainable
Soil type	Chalky sand
Vinification	From vineyards over 40 years old located in Labastida. No irrigation. Harvest by hand. Pre-fermentation cold maceration for 4 days. Manual pumping and treading. > The wine is oak aged for 18 months in French oak barrels (light toast). The wine is then aged for another 2 years in the bottle before release.
Production	3,000 (9-liter cases)
Pairings	Cured Spanish meats, Iberian cured ham, casseroles, grilled meat, large game and chocolate. Very suitable to drink alone or with lunch and strong flavoured dishes.

