

Manuel Quintano Rioja Cepas Viejas Garnacha

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Spain - Rioja - Rioja Alavesa

5 Grenache old plots from different areas of Labastida grown on very poor soils.

Color: Cherry red with a purple rim.

Aroma: Red fruits and apple with a hint of caramel.

Taste: Bold and fruity with elegant notes of resin.

RS: 1.6 g/L

TA: 5.4 g/L

Specifications

Appellation	Rioja Alavesa
Wine Type	Red
Varietals	100% Garnacha
Age of Vines	Average 50 years old
Agricultural Practices	Sustainable
Soil type	Chalky sand
Vinification	Grapes from a selection of old vines from Labastida. > Harvest by hand. Made in an open concrete tank with manual pumping and treading. The wine is oak aged for 12-14 months in 500-liter French oak barrels (no new oak). It is aged in the bottle for an extra year.
Production	1,200 (9-liter cases)
Pairings	Cured Spanish meats, Iberian cured ham, fish dishes with sauces, grilled meat and small game.

