

Manuel Quintano Rioja El Sauco

Manuel Quintano

Spain - Rioja - Rioja Alavesa

El Sauco is a very old an special field-blend vineyard located in of the most special places from Rioja

Color: Cherry red with a garnet border.

Aroma: Intense aroma of black fruits, spices and toasted notes from the oak.

Taste: Fruity, spicy, powerful and balanced.

RS: 1.0 g/L

TA: 5.5 g/L

Specifications

Appellation	Rioja Alavesa
Wine Type	Red
Varietals	86% Tempranillo and 14% other autochthonous varieties (Viura, Garnacha and others)
Age of Vines	82 years old (planted in 1937)
Agricultural Practices	Sustainable
Soil type	Chalky sand
Vinification	From vineyards over 80 years old located in Labastida. /> No irrigation. Harvested by hand. /> Pre-fermentation cold maceration for 4 days. Manual pumping and treading. The wine is oak aged for 20 months in French oak barrels.
Production	300 (9-liter cases)
Pairings	Cured Spanish meats, Iberian cured ham, fish dishes with sauces, grilled meat and small game. The wine goes perfectly with light lunches or dinners.



Codes, Weights and Measures

UPC	7 84585 03605 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03505 9
Case Weight	40
Cases/Pallet	70
Layers/Pallet	14

ABV	14.00%
SRP	\$ 52.99 USD 750mL Bottle