

Manuel Quintano Rioja Q de Quintano

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Spain - Rioja - Rioja Alavesa

Q de Quintano is the most pure expression of Tempranillo from Labastida, without the presence of oak.

Color: Potent cherry red with intense blue rim.

Aroma: Black fruits and subtle presence of fine oak.

Taste: Potent, but fresh at the same time.

RS: 1.1 g/L

TA: 4.5 g/L

Specifications

Appellation	Rioja Alavesa
Wine Type	Red
Varietals	100% Tempranillo
Age of Vines	between 20 and 25 years old
Agricultural Practices	Sustainable
Soil type	Chalky sand
Vinification	No Irrigation. The harvest is carried out by hand in vineyards in Labastida. Between 90 and 95% of the grapes are destemmed. The rest is full cluster. > Pre-fermentation cold maceration for 4 days. The grapes are fermented in small concrete tanks with frequent pump-over. The wine is aged for 6 months in the same cement tank.
Production	6,000 (9-liter cases)
Pairings	Aperitifs, with any type of fish, seafood, rice dishes and white meat. It is recommended to serve this wine cold, between 10 and 12 degrees celcius. Very suitable for hot, sunny days at midday and pairs well with tapas.



Codes, Weights and Measures

UPC	7 84585 03607 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03507 3
Case Weight	32

Cases/Pallet	60
Layers/Pallet	12
ABV	14.00%
SRP	\$ 17.99 USD 750mL Bottle