



QUIRUS

Tempranillo 2020



Bodegas Quiroga de Pablo – Now in its 6th generation, Bodegas Quiroga de Pablo has been growing grapes and producing wine in their estate bodega since 1850. The original bodega was built 25 to 35 feet underground that is still being used. Harvesting is done by hand with up to three passes through the vineyard to select grapes based on their peak ripeness. Hence the harvesting operation that may begin in August may be completed in the end of October. After fermentation, the wines are aged in different types (different oak, toast, age, etc.) of oak casks. The coupage is done from different casks of the same vintage in the underground cellar and matured in underground concrete tanks in an ideal environment that is isolated from the other parts of the bodega.

Tasting notes: Clear bright ruby red. Clean and elegant on the nose with fruit aromas and varietal hints. On the palate fresh, fruity balanced and pleasant.

Appellation: DOC Rioja Alta

Grapes: 100% Tempranillo

Soil: Mixed with a high concentration of clay, iron, limestone, and many stones.

Elevation: 2125 to 2300 feet

Vineyard practice: Dry farming and organic without certification (irrigation is installed in young vineyards, but hardly ever used)

Vine Age: 20-40 Years **Yield:** 2.58 tons per acre

Harvest Dates: End of August to end of October.

Winemaker: 6th generation siblings Juan Luis and Maite Quiroga

Fermentation: After destemming, temperature-controlled fermentation in stainless steel vats. Pumping-over daily.

Ageing: After coupage when is aged additional time in large cement vats located deep in the underground wine cellars.

pH: 3.70 **RS:** >2 gram per liter **Alc:** 13.5 % **UPC:** 750428225478

RIOJA D.O.Ca.



Rioja: Located in central Spain is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. Nestled in a valley and protected on all sides by mountains, Rioja has its own microclimate. When phylloxera devastated Bordeaux in the 1870's many French growers came to Rioja and found remarkably similar growing conditions that they had in Bordeaux. Many persons returned to Bordeaux when phylloxera struck Rioja in the next decade. However, the innovations they brought from France remained and started a huge improvement to the winemaking industry. Rioja is the first wine region in Spain to be awarded denomination of origin status.