Queirón Reserva Viñedos Familiares, DOCa Rioja 2011

EAR9322011

Queirón

— Rioja, Spain

Introducing a wine that has been ten years in the making for Gabriel Pérez Cuevas - celebrating Ontañón's new winery in the centre of Quel and the family's long heritage in this area. A fine expression of only the best Tempranillo and Graciano from this family-owned winery.

Production

The Tempranillo and Graciano grapes are selected from high altitude vineyards. The Tempranillo vines in La Pasada vineyard grow at 790m altitude, surrounded by oak and pine trees, and the Sierra Yerga and Sierra de la Hez mountains. Here poor sandy soils mix with iron-rich clay. The Graciano vines grow in several small plots at El Pozo - planted in stony sand and clay soils at 650m. After hand-harvesting the grapes were macerated for 5 days below 5ºC, prior to fermentation. The resulting wine spends 24 months in new oak barrels of extra-fine grain - 70% French and 30% American - with varying levels of toast. Plus a further 36 months in bottle in their underground cellar before release.

Tasting note

Pronounced aromas of ripe black fruits, coffee, fig, brown spice and toasty oak. Rich and structured on the palate with berry compote, forest fruits, spice, oak and balsamic notes. The generous mouthfeel is balanced by fine tannins and juicy acidity on the long finish.

Food Match

Lamb cutlets, albondingas (meatballs) and black pudding. Perhaps not all at once!

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 83%, Graciano 17%

Suitable for:
No

Bottle Barcode:
8437020203012