Terroir Selection

TOBELOS LOS QUIÑONES





LOS QUIÑONES

VIÑEDO SINGULAR

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

This wine comes from the Los Quiñones vineyard -a century vine- in San Vicente de la Sonsierra, at the foot of the Sierra de Cantabria. A singular vineyard of old Viura / Macabeo vines of low production, loamy soil and cool climate.

GRAPES	100% Viura / Macabeo.
WINEMAKING	Manual selection table. Press yield of 50%. The must ferments in two 500 liter bocoyes and one 300 liter French oak barrel.
AGEING	9 months of ageing on lees in the place where they have fermented.
SERVICE	Between 9°C and 11°C.
COLOUR	Straw yellow with silver iridescence.
NOSE	It should be left open for a while so that it can express its aromatic intensity, showing the flower and fruit.
моитн	Chamomile, lime blossom and broom with a blend of citrus and tropical fruit. Sweet spice accompanying in the distance. Fresh attack, great volume throughout, unctuous, long and mineral. Very elegant.

PRODUCTION 2.366 bts