

DESDE 1850



QUIROGA DE PABLO
BODEGAS Y VIÑEDOS

6TH
GENERATION
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.



Lagar de CAYO CRIANZA 2021.

Grape variety: Tempranillo.

Grapes: From our own selected vines in **Rioja Alta** picked at their ripest.

Alcohol content: 13,5 %

Vinification: Temperature controlled fermentation of destemmed grapes in stainless-steel vats, pumped-over daily. Extended maceration for maximum concentration and colour.

Aging: 12 to 18 months in American and French oak barrels. Racking every six months. After the aging in barrels, will feature the "coupage" or mixture of wine from different barrels of the same vintage. The "coupage" is **matured** in concrete tanks in the cool and undisturbed depths of **our underground cellar**.

Tanks and inimitable environmental conditions of the set, allowing the wine to continue **its proper maturation and increase in quality**.

Tasting notes: Bright cherry-red with ruby-red tones, well covered. Complex and expressive on the nose, ripe fruit aromas and hues of good wood. Well balanced and very tasty on the mouth with a long aftertaste.

Serving temperature: 16-18°C.

MEDALS LAST VINTAGE-2016-2019-2020



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