

DESDE 1850



QUIROGA DE PABLO
BODEGAS Y VIÑEDOS

6TH
GENERATION
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.



Lagar de CAYO RESERVA 2017.

Grape variety: Tempranillo.

Grapes: The best grapes selected from our oldest vines in **Rioja Alta**.

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: 20 to 36 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: Intense red color with garnet tones, well covered. Spicy aromas, with ripe fruit, subtle notes of toasted oak. Very well-balanced on the mouth, expressive, silky, rounded with a very long, complex and persistent finish.

Serving temperature: 16-18°C

MEDALS LAST VINTAGE -2014-2015-2016:



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