

DESDE 1850



QUIROGA DE PABLO
BODEGAS Y VIÑEDOS

6TH
GENERATION
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.



Lagar de CAYO GOLD 2019.

Grape variety: Tempranillo.

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

We go around these vineyards, hand picking in boxes and exhaustively selecting only loosely bunched grapes with optimum health and ripeness

Alcohol content: 13.5 %

Vinification: Destemmed grapes, fermentative maceration in cool, fermentation in controlled temperature. Punched down and pumped over daily, "delestage" every two days. Maceration is extended until obtaining desired poly phenols extraction.

Malolactic Fermentation: in oak barrels.

Aging: 18 to 24 months in American and French oak barrels from every selected lumber.

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: Very intense black berry red colour, well covered. A powerful and elegant wine with ripe fruit aromas, dark chocolate and balsamic, complemented with aromas of fine wood. Very expressive on the mouth, silky, harmonious and well balanced. Sweet tannins, long, complex and persistent aftertaste. Great and elegant retro nasal via.

Serving temperature: 16-18°C

MEDALS LAST VINTAGE 2012:



2017
Guía Repsol

www.bodegasquiroga.com

info@bodegasquiroga.com

C/ Antonio Pérez nº 24. E-26323 Azofra (Rioja Alta) Spain.

Tel. y Fax: (0034) 941 379 334

Mobile: (0034) 606 042 478 / (0034)646 708 862