

# Quirus Crianza 2014



## Wine Ratings -- This Vintage:

This is our first vintage

## Wine Ratings -- Earlier Vintages:

**Bodegas Quiroga de Pablo** — Now in its 6<sup>th</sup> generation, Bodegas Quiroga de Pablo has been growing grapes and producing wine in their estate bodega since 1850. The original bodega was built 25 to 35 feet underground that is still being used. Harvesting is done by hand with up to three passes through the vineyard to select grapes based on their peak ripeness. Hence the harvesting operation that may begin in August may be completed in the end of October. After fermentation, the wines are aged in different types (different oak, toast, age, etc.) of oak casks. The coupage is done from different casks of the same vintage in the underground cellar and matured in underground concrete tanks in an ideal environment that is isolated from the other parts of the bodega.

**Tasting notes** – Dark cherry red color with ruby hues. Clean, elegant aromas and flavors of vanilla, spices, and black chocolate that are well integrated and balanced by the oak. Round on the palate carrying into a long, soft finish.

**Imported since:** 2017

**Appellation:** Rioja

**Composition:** Tempranillo

**Soil:** Mixed with a high concentration of clay, iron, limestone, and many stones

**Elevation:** 1800 to 2125 feet

**Vineyard practice:** dry farming, organic farming without certification (irrigation is installed in young vineyards, but hardly ever used)

**Vine Age:** average 40 years

**Yield:** 2.34 tons per acre

**Harvest Date:** End of August to end of October

**Fermentation:** 5 days maceration, 10 days alcoholic fermentation in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

**Aging:** 14 months in new to 4 year old French and American oak casks, extra fine grain. Matured in small underground concrete tanks and in the bottle for minimum of 10 months

**pH:** 3.70

**Residual Sugar:** less than 2 grams per liter

**Alcohol:** 13.5 %

**UPC:** 7 50428

**Region:** The Rioja region is located in northern central Spain and is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. Nestled in a valley and protected on all sides by mountains, Rioja has its own microclimate. When phylloxera devastated Bordeaux in the 1870's many French growers came to Rioja and found very similar growing conditions that they had in Bordeaux. Many persons returned to Bordeaux when phylloxera struck Rioja in the next decade. However, the innovations they brought from France remained and started a huge improvement to the winemaking industry in Rioja. Rioja is the first wine region in Spain to be awarded denomination of origin status.