

Quirus Tempranillo Blanco 2017



Wine Ratings -- This Vintage:

This is our first vintage

Wine Ratings -- Earlier Vintages:

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.

Bodegas Quiroga de Pablo — Now in its 6th 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 – None yet.

Imported since: 2017

Appellation: Rioja

Composition: Tempranillo Blanco

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

Elevation: 2125 to 2300 feet

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

Vine Age: 5 to 10 years

Yield: 2.58 tons per acre

Harvest Date: End of August to end of October

Fermentation: 14 days alcoholic fermentation in small stainless steel tanks with wild (also referred to as indigenous or natural) yeast

Aging: None

pH: 3.45

Residual Sugar: less than 2 grams per liter

Alcohol: 13.0 %

UPC: 7 50428