

DESDE  1850



QUIROGA DE PABLO
BODEGAS Y VIÑEDOS

6TH
GENERATION
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.



Heredad de JUDIMA GOLD 2012.

Grape variety: Tempranillo.

Grapes: The best grapes selected from our oldest vines. Our harvesters go around these wine yards by executing a manual vintage in boxes and by selecting exhaustively just single berry bunches with maturation and health in optimum condition.

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: Color: brilliant and very intense black berry red colour with good depth. Nose: very intense and complex, elegant. Ripe fruity aromas, chocolate, balsamic, spices and toasted wood. Taste: balanced, velvety, stick taste and full-bodied.

Very long and silky finish. Very powerful retro nasal via, flavours described in nose appearing.

Serving temperature: 16-18°C

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Guia Repsol

Heredad de JUDIMA RESERVA 2011.

Grape variety: Tempranillo.

Grapes: The best grapes selected from our oldest vines.

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: 21 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: Color: brilliant black berry red colour with good depth. Nose: intense, complex and elegant. Ripe fruity aromas, spices and toasted wood. Taste: velvety, stick taste and full-bodied .

Serving temperature: 16-18°C

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Heredad de JUDIMA CRIANZA 2014.

Grape variety: Tempranillo.

Grapes: From our own selected vines, 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 intense ruby red.
Nose: clean, elegant and refined, with ripe fruit notes and fine wood highlights. Tasty and velvety on the palate, with a long finish.

Serving temperature: 16-18°C.

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Hereditad de JUDIMA TEMPRANILLO 6 MB 2015.

Grape variety: Tempranillo.

Grapes: From our own selected vines, picked at their ripest.

Alcohol content: 13,5 %

Vinification: Selected grapes. After destemming, temperature controlled fermentation in stainless steel vats. Pumping-over daily to obtain the colour and aromas characteristic of this wine.

Aging: 6 months in American and French oak barrels. 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: Ruby red with purple tones. Nose: red fruits, liquorice, spices and black chocolate. Rounded, balanced and pleasant to the palate, with a long finish.

Serving temperature: 14-16°C

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**Heredad de JUDIMA TEMPRANILLO BLANCO
2017.**

Grape variety: Tempranillo Blanco.

Grapes: From our own vines.

Alcohol content: 12.5 %

Vinification: Cold maturation to obtain the desired finest aromas from the skins, softly pressed, clarification and cold fermentation of the clear must.

Ageing on his fine lees in stainless steel tanks.

Tasting notes:

Pale-yellow with green hues, clean and bright. Very intense and expressive on the nose. Full varietal expression, with aromas of citrus and tropical fruit, complemented with elegant floral hints.

On the palate fresh, with good acidity, well balanced, unctuous, with a long and pleasant aftertaste.

Serving temperature: 8-10 °C.

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Heredad de JUDIMA, RED 2017.

Grape variety: Tempranillo and Garnacha.

Grapes: From our own vines.

Alcohol content: 13.5 %

Vinification: After destemming, temperature controlled fermentation in stainless steel vats. Pumping-over daily to obtain the softness and freshness characteristic of this wine. Devatting after 7-10 days without disturbing the wine. Stored in vat and bottle until its release for sale.

Tasting notes: Clear bright ruby red. Nose: fruity with varietal hints. Soft, fresh, balanced and pleasant on the palate.

Serving temperature: 12-14°C.

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Heredad de JUDIMA, ROSE 2017.

Grape variety: Tempranillo and Garnacha.

Grapes: From our own selected vines, picked at their ripest.

Alcohol content: 13 %

Vinification: Selected grapes. Cold maceration to obtain the desired colour and finest aromas from the skins followed by the traditional “clarete” method of running off the clear free-run juice. Cold fermentation of the clear must for 2-3 weeks, thus maintaining the wine’s characteristic aromas and fruit. Stored in vat and bottle until its release for sale.

Tasting notes: Bright salmon pink colour. An intense and complex nose, with fruit aromas and floral hints. Tasty and refreshing due to its fruity finish and balanced acidity.

Serving temperature: 8-10 °C.

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Heredad de JUDIMA, WHITE 2017.

Grape variety: Viura, Chardonnay and Verdejo.

Grapes: From our own vines.

Alcohol content: 12.5 %

Vinification: Cold maceration with natural skin for 12-24 hours, softly pressed, clarification and fermentation at a controlled temperature in stainless steel tanks for 14 days.

Tasting notes: True straw-colored yellow color with greenish hues. Fine and elegant on the nose, fruit aromas and floral hints. Tasty and well balanced on the palate with an exquisite aftertaste.

Serving temperature: 8-10 °C.

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