

DESDE  1850

QUIROGA DE PABLO
BODEGAS Y VIÑEDOS

6TH
GENERATION
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN



Faithful to our origins.



Lagar de CAYO TEMPRANILLO 6 MB 2018.

Grape variety: Tempranillo.

Grapes: From our own selected vines in Rioja Alta, 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: Purple-red colour, brilliant and clear. Intense aromas of red fruit, with spicy and liquorice notes, accompanied by elegant dark chocolate hints. Very intense and expressive on the palate, leaving a long aftertaste, complex and elegant.

Serving temperature: 14-16°C

MEDALS LAST VINTAGE 2017:

BLINDTASTED

88

TASTED 100% BLIND BY ANDREAS LARSSON
BEST SOMMELIER OF THE WORLD 2007



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