



EST. MMXI

# QUEIRÓN

## MI LUGAR TEMPRANILLO BLANCO 2021

### VINTAGE NOTES

**WINERY INFORMATION:** The Wines of Dominio de Queirón were conceived by the Pérez Cuevas family in their native Quel, which is located in the heart of the Cidacos river valley in the sub-region of Rioja Oriental. The winery strives to produce the absolute best wines possible from their native region. The vineyards are located between the Sierra Yerga and La Hez mountain ranges in the heart of the Barrio de Bodegas de Quel; an emblematic enclave of the 18th century that represents the historical roots of this tiny village in Rioja, with respect to wine, culture and soil.

**VITICULTURE:** Mi Lugar seeks to express the “Typicity” of Quel with a careful, measured blend of grapes sourced from small micro plots. All of which are located at heights over 600 meters on the spurs of the Quel-facing side of the Sierra de Yerga. It is a patchwork of poor soils, different heights and exposures.

**HARVEST:** The climate was marked by a winter of mild temperatures and low rainfall, a warm spring and a colder and drier summer than in recent years. The harvest went through various phases and was carried out selectively by particular vineyard plot. Most of the grapes were brought in during October, at the peak of ripeness and with extraordinary good health. The broad difference is daytime and night temperatures favored the ripening of the berries and meant that the fruit reached the winery with a superior quality.

**COLOR:** Straw-Yellow

**TASTING NOTES:** **Color** - Bright, clear straw-yellow with golden glints. **Aroma** - Very intense aromas, elegant and complex. The first aromatic sensation is of notes of white blossom, fennel, thyme and a strong presence of fruit, with honeyed nuances, such as apricot, peach, plums and dried apricots. **Taste** - Very well-balanced tannins and acidity. It is also lively, with a lot of body and volume. Moreover, its light tannin sensation means it has greater length. It is very pleasant on the palate. The honeyed fruit reappears with the tertiary notes of clove and tobacco.

**VINTAGE** 2021

**WINEMAKER** Ruben Perez Cuevas  
& Jose Miguel Avizcuri

**VINEYARD MANAGER** Leticia  
Perez Cuevas

**VARIETAL** 100% Tempranillo Blanco

**VINEYARD ALTITUDE** 640 meters

**AGING** American and French oak  
for 18 months

**HARVEST METHOD** Manual

**STORAGE TEMP.** Between 16°C -  
18°C

**ALCOHOL** 12.5%

**PH** 3.35

**RESIDUAL SUGAR** 1.00 g/L

**ACIDITY** TA of 5.6 g/L

**PACK SIZE** 6/750

**UPC** 8437020203081



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.