



EST. MMXI

QUEIRÓN

MI LUGAR TEMPRANILLO & GARNACHA 2019

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: A vintage which was rated as “Excellent” by the DOCa Rioja Control Board. The amount of rainfall between the autumn of 2018 and the spring of 2019 was low, well below the average. The months of August and September were dry, with high daytime and cold night time temperatures which allowed the grapes to be harvested in ideal conditions and with a very healthy crop.

COLOR: Ruby Red

TASTING NOTES: **Color** - Luminous, radiant, with high color intensity. Displays a black cherry hue with glints that range from shades of ruby to purple nuances at the rim. **Aroma** - Ripe dark fruits such as blueberries, blackcurrants, blackberry, redcurrants, plums, cherries and figs all appear. **Taste** - A vigorous, lively attack, pleasant and balanced with nice smoothness. Exquisite balance between acidity and tannins.

92pts

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VINTAGE 2019

WINEMAKER Ruben Perez Cuevas & Jose Miguel Avizcuri

VINEYARD MANAGER Leticia Perez Cuevas

VARIETAL 90% Tempranillo, 10% Garnacha

VINEYARD ALTITUDE 670 meters

AGING American and French oak for 18 months

HARVEST METHOD Manual

STORAGE TEMP. Between 16°C - 18°C

ALCOHOL 14.5%

PH 3.50

RESIDUAL SUGAR 1.5 g/L

ACIDITY TA of 6.0 g/L

PACK SIZE 6/750

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