



EST. MMXI

QUEIRÓN

QUEIRÓN DE GABRIEL 2011

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: Two essential varieties of Rioja come together in this wine: Tempranillo and Graciano grown in the Sierra de Yerga in two high altitude enclaves. La Pasada, a vineyard located in Quel at an altitude of 790 meters. Secluded and almost inaccessible. El Pozo, located below La Pasada between La Rad and Hoyo Judío and contains a good number of micro-plots from which only the most privileged are selected.

HARVEST: This vintage, classified as “Excellent” by the Regulatory Council, was characterized by the warmth of the spring and summer months as well as a lack of rainfall. The vineyard hardly encountered any incidence of pests and diseases and maintained an excellent vegetative and sanitary state until the end of the growing cycle. The production was moderate in yield and the weather conditions perfect for achieving the optimal state of ripeness in the grapes and selecting the best grapes with absolute care.

COLOR: Cherry Red

TASTING NOTES: **Color** - Cherry red hue. **Aroma** - Aromas of spices, coffee, fig, and coconut appear. It also surprises with notes of black fruit, truffles and undergrowth. **Taste** - Very pleasant entry in which it shows its balanced, long and very meaty character. Its tannins are noble and tame. Powerful and balanced.

VINTAGE 2011

WINEMAKER Ruben Perez Cuevas & Jose Miguel Avizcuri

VINEYARD MANAGER Leticia Perez Cuevas

VINEYARDS La Pasada & El Pozo

VARIETAL 83% Tempranillo, 17% Graciano

VINEYARD ALTITUDE 790 meters

AGING American and French oak for 24 months

HARVEST METHOD Manual

STORAGE TEMP. Between 12°C - 14°C

ALCOHOL 13.5%

PH 3.65

RESIDUAL SUGAR 1.5 g/L

ACIDITY TA of 5.69 g/L

PACK SIZE 6/750

UPC 8437020203012

93pts
Decanter

92pts
JAMES SUCKLING.COM



vinodelsol.com



@vinodelsolwine



@vinodelsol



@vinodelsol

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