

BT 2010



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 100% Garnacha Tintoreria

Winery: Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintoreria. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

Wine: The Garnacha Tintoreria (a.k.a. Alicante Bouschet) for this wine is harvested from 20 year old vineyards on the Southeast of the Meseta of central Spain, surrounding the village of Higuera.

Fruit for this wine come from a number of different vineyard sites with varying altitudes and expositions with sandy and white, chalky clay soils. The vineyards are dry-farmed and trained in the traditional, vaso, vase-like manner. The production focuses on low quantity and high quality.

Grapes are picked when just ripe so as to present the best character of primary fruit. Both maceration and fermentation take place in stainless steel tanks with selected yeasts, first at low temperatures with dry ice to extract color and grape aromas and then at a relatively cool 70° F, to preserve those aromas. There is no attempt to extract additional tannin or color from the skins as it is not desired for this style of wine. Before undergoing malolactic fermentation the grapes are drained and pressed and then the wine is racked back to the stainless steel tanks. The wine is clarified and lightly filtered before bottling.

Reviews:

“Dark ruby red in color, it displays an alluring perfume of spice box, violets, blueberry, and black cherry. Surprisingly rich and ripe on the palate, this pleasure-bent offering has the balance and structure to drink well for another 4 years.”

“These are terrific values from Bodegas Santa Quiteria, located in the up-and-coming DO of Almansa (just inside the border of La Mancha) where Garnacha Tintoreria (aka Alicante Bouschet) is beginning to discover its voice.”

87 points *Wine Advocate* issue 195 June 2011

“Vivid ruby. Smoky cherry and dark berry nose shows a slightly roasted aspect, with complicating notes of licorice and bitter chocolate. Chewy dark fruit flavors convey a bitter edge and display surprising depth and structure for a wine at this price. Finishes with building sweetness, good focus and dusty tannins.”

87 points *International Wine Cellar* issue 158 Sept/Oct 2011



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