

BT 2013



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 25 year old vineyards on the Southeast of the Meseta of central Spain, surrounding the village of Higuera. Fruit for this wine comes 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.

This wine aims 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. 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:

“Bright purple. Fresh cherry, blackberry, floral oil and anise on the nose. Zesty, nicely delineated red fruit flavors pick up a licorice pastille nuance with aeration. Finishes taut and refreshingly bitter, with fine-grained tannins adding grip. Excellent value here.”

88 points *International Wine Cellar* issue 176 Sept/Oct 2014



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