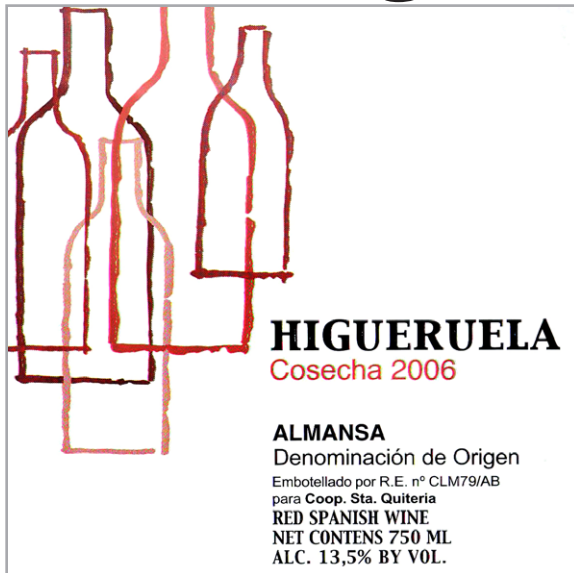


Higueruela 2006



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 88% Garnacha Tintorera, 12% Syrah

Winery: Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. 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 predominant grape variety is a type of Garnacha known as Garnacha Tintorera, one of the few red fleshed grapes yielding colored juice immediately after crushing. The site of the vineyards is at an altitude of between 2,952

and 3,608 feet above sea level, which has proven ideal for this special clone of Garnacha as well as maintaining a surprising amount of acidity from this warm corner of Spain. The climate is dry and arid, with cold winters and warm summers. The low-organic matter soil and the climate contribute to low yielding vines.

Higueruela is made using a cold maceration technique, whereby the de-stemmed grapes are treated with a dry ice at low temperatures and macerated for 8-10 days. A small proportion (5%) of young vines fruit proceeds through carbonic maceration. Both techniques are used to obtain a wine with less astringency and more aromatic complexity. The wines are made using a long and slow fermentation. No oak, aged for 4 months in tank.

Reviews:

“Bright purple. Brooding blackcurrant, dark cherry, tobacco and espresso on the nose; this is more serious than most wines at this price point. Spicy cherry and dark berry flavors are underscored by licorice, black tea and bitter chocolate. Firm tannins carry into the finish, which picks up a sweeter mocha quality.”

88 points *International Wine Cellar* issue 133 July/Aug '07



Selected by Aurelio Cabestrero®

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