

Higueruela 2008



HIGUERUELA
Cosecha 2008

ALMANSA
Denominación de Origen
Embotellado por R.E. nº CLM79/AB
para Coop. Sta. Quiteria
RED SPANISH WINE
NET CONTENTS 750 ML
ALC. 13% BY VOL.

Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 100% Garnacha Tintorera (60-70 year old vines)

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.

D.O. The region is on the border covering portions of Alicante, Valencia and Murcia. Vineyards were developed here in the 16th Century. The majority of production was shipped to other regions for blending as the wines had copious color and good structure.

Wine: While Monastrell is making inroads for quality wine in Almansa, like in so much of the southeast of Spain, the autochthonous Garnacha Tintorera differentiates Santa Quiteria. They have a wealth of old vine Garnacha Tintorera at high altitude on poor soils leading to low yields of concentrated yet intensely aromatic grapes. They are also leading the charge in viticultural exploration with new plantings of Petit Verdot and Tannat.

Higueruela is made from vines aged between 30 and 80 years with yields of less than 1 ton per acre on average. Grapes see a cold prefermentation maceration with dry ice to maximize aroma and color extraction and minimize harsh tannin. This is a direct response to the traditional style of oxidized, high alcohol wines from the area. After the cold soak grapes undergo fermentation in temperature controlled stainless steel tanks with pumpovers for control of temperature and extraction. Fermentation temperatures remain fairly cool in a further effort to minimize hard tannin. After pressing in bladder presses the wine is aged in tank for a short time before bottling. This wine sees no oak.

Reviews:

Recommended 87 points *Wine Advocate* issue 181 February '09

“Vivid ruby. Strongly spiced bouquet of dark berries, rose and violet. Silky red berry flavors are given depth by notes of licorice and violet pastille, with fine-grained tannins adding grip. The finish is smooth, sweet and just a touch peppery, with no roughness. This would be a great by-the-glass pour for a restaurant.”

88 points *International Wine Cellar* issue 145 June '09



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