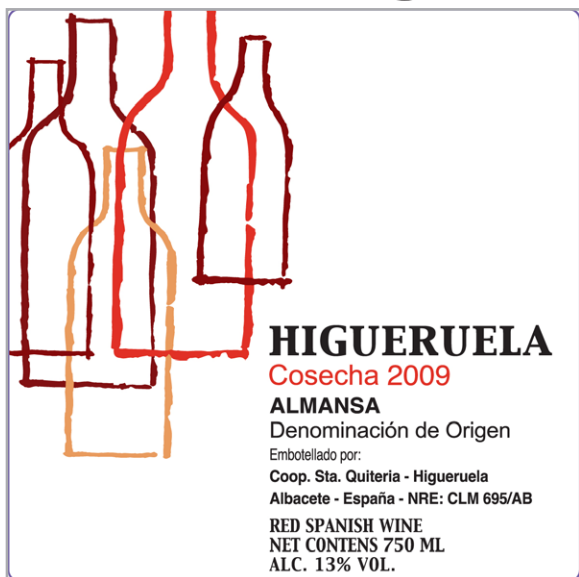


# Higueruela 2009



**Winery:** Bodegas Santa Quiteria

**Region:** Almansa D.O.

**Grapes:** 100% Garnacha Tintorera

**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:

“Purple in color with a more expressive nose of rose petal, violets, spice box, and black cherry, on the palate a note of red licorice emerges along with plenty of savory fruit and spice. Drink this tasty effort over the next 2-3 years.”

**88 points** *Wine Advocate* issue 188 April 2010

“Glass-staining ruby. Aromas of black raspberry, licorice and mint, plus a hint of cracked pepper. Starts off taut but gains flesh and sweetness in the mid-palate and shows a touch of bitter herbs. This is surprisingly structured and serious for the price.”

**88 points** *International Wine Cellar* issue 152 Sept/Oct 2010



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