

Higueruela 2010



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.

Wine: Higueruela is made from their oldest vines aged up to 90 years with yields of less than 1 ton per acre on average. The majority of the grapes for this bottling come from vineyards between 900 and 1000 meters in elevation. Grapes saw a cold prefermentation maceration with dry ice to maximize aroma

and color extraction and minimize harsh tannin. 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 expression of the vineyard's oldest vines sees no oak.

Reviews:

“The 2010 Higueruela is also 100% Garnacha Tintorera sourced from 80- to 90-year-old vines with tiny yields of less than 1 ton per acre. It was also fermented and aged in stainless steel in order to provide a pure expression of the fruit, clearly the right decision. A glass-coating opaque purple color, it is the spiciest, most dense, and intensely flavored of the 3 Garnacha Tintorera wines. It is well worth the extra \$1.”

“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 Tintorera (aka Alicante Bouschet) is beginning to discover its voice.”

88 points *Wine Advocate* issue 195 June 2011

“Vivid ruby. Cherry and dark berry aromas, with notes of licorice and black pepper. Sappy and delineated, with tangy raspberry and bitter cherry flavors and an undercurrent of smoky minerals. Gains weight and structure with air, picking up dusty tannins that carry through the finish. Seems quite serious for a wine at this price point.”

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



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