

ORTEGA EZQUERRO

VINOS DEL PUEBLO DE TUDELILLA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



Country

Spain

Region

Tudelilla, Rioja

680 meters altitude. The vineyard is oriented to the sun rising, with deep stony soils, 'La Pedriza'.

Grape varieties

80 % Tempranillo

20 % Garnacha (hundred-year-old)

UPC code

8437008622118



Winemaking

The vinification process begins with a selection of grapes from 'La pedriza'. Rigorous temperature control during the alcoholic fermentation, with soft and long pump-overs in order to extract the maximum color and subtle aromas. Afterwards and as the last stage of the vinification process, a 20 day maceration takes place. The process ends with the malolactic fermentation in new French oak barrels. Afterwards the wine remains for another 19 months in American and French oak barrels.

Tasting note

Intense and deep cherry red color. On the nose, balsamic aromas, candied fruit and minerals. On the palate it is intense, flavorsome, with elegant tannins. With a persistent, long and slightly sweet finish.

Awards

94 Points, Wine & Spirits (2011)

90 Points, Tim Atkin 2020 (2011)

90 Points, Tim Atkin Rioja Report 2021 (2014)

Don Quintin Ortega Tinto

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