

LA BICICLETA VOLADORA - QUINTA MILÚ

Rioja



APPELLATION: Rioja DOCa

BLEND: Tempranillo

WINEMAKER: Germán R. Blanco and Javier Collo

VINEYARD: _____

Grapes wine are sourced from the south facing Los Riscos and La Hoya vineyards in Rioja Baja close to Navarra. The vines, which aren't irrigated, are aged between 19 and 48 years old and are trained in a mixture of traditional bush and on trellises. The altitude of the vineyards is around 350 meters, soils are deep stony clay and limestone.

VITICULTURE: _____

Viticulture is organic, green harvesting is practiced.

WINEMAKING: _____

The wines are gently made with minimal intervention in the cellar. Grapes are 100% destalked, macerated for four days, but not crushed before fermentation. This takes place at low temperatures with indigenous yeast, using pied de cuvee yeast starter to get the process going, some gentle pumping over is done during the ferment to aid extraction. Once fermentation is complete wines are aged for 5 - 6 months in concrete tanks and in Flextank eggs of varying sizes where they undergo malolactic fermentation. Wines are not filtered, and are bottled with a small addition of sulphur.



TASTING NOTES: _____

A modern style Rioja, unoaked and aromatic, with fresh red fruit mixed with floral notes. It is fresh and fruity in the mouth with good acidity.

WEBSITE: <http://quintamilu.com/>

This wine is suitable for vegans and vegetarians.