

QUINCHA CORRAL

DOP EL TERRERAZO

2019



“Quincha Corral expresses all the potential of our old vineyards from Bobal, an artisan and absolutely personal work of Toni Sarrión”.

MUSTIGUILLO



VINEYARDS & VITICULTURE

Appellation: DOP El Terrerazo

El Terrerazo at 800 m altitude.

Limestone soil of dolomitic origin, with a sandy-loam texture. Vineyards planted in 1945 and 1919 of adjoining plots. Conduction in a strict dry-land glass with tillage.



Organic Farming & Wine - BIO Certificated
Vegan friendly

2019 VINTAGE CONDITIONS

Autumn with abundant rainfall. The first frosts arrived at the end of November, making it easier for the plant to start the lethargy cycle: very dry winter with mild daytime temperatures and variable nighttime temperatures with very cold nights hovering around the minimum -7 °C and others, on the other hand, did not fall below 0 °C. Early spring was rainy, with mild temperatures until early summer. Dry summer with extremely high temperatures at the beginning; while at the end it was cooler and the nights had mild temperatures that allowed the grapes to ripen with a constant and optimal evolution.

HARVEST

Manual harvest in boxes of 15 kg.

Average yield 20 hl / ha or 0.4 kg / m² of leaf surface.

GRAPES

Bobal 100%.

VINIFICATION

Cluster selection table. Fermentation in French oak vats of 35 hl for 10-12 days with small 'pigeages'. Post fermentation maceration for two more weeks. Very gentle extraction. All work is done by hand. After manual uncovering, only flower wine is used for aging.

AGING

Malolactic in 35 hl vats. 20 months of aging in oak vats of 35 hl.

BOTTLED

June 2021.

No stabilization or filtering treatments.

PRODUCTION

11.280 Bottles

ANALYSIS / LAB DATA

Alc: 14,5 %

pH: 3,46

Total SO₂: 0,080 g/l

Total Acidity: 6,1 g/l

Residual Sugar: <1,5 g/l

OPTIMUM CONSUMPTION

Now or in the next ten years..

YOU MAY ENJOY WITH

Stews, spoon stews, roasted red meats or in their juice, game meat, Iberian ham and cured cheeses.

TASTING NOTES

Deep red wine with a high layer. Medium-high intensity nose, predominantly red fruit with mineral notes and Mediterranean scrub. On the palate, silky tannins. It is a wine with volume and weight, with balanced acidity, giving a very elegant wine with a persistent finish.

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