

Queirón Mi Lugar Rioja Crianza Spain 2018

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2018

GRAPE Tempranillo/Blend

GEOGRAPHY Europe

COUNTRY Spain

LARGER REGION Rioja

Rationale

The most legacied red wine region of Spain, Rioja is one of the purest examples of Tempranillo, found across the country (under varied synonyms) and in neighboring Portugal. While it can be blended with other regional grapes, its distinct personality always shines through - especially in Rioja. Tempranillo's signature fruit flavors are cherry and berry. It is uniquely built, often with the structure of Cabernet Sauvignon but also with the soft fruitiness of Grenache and the acidity of Pinot Noir. Also pronounced in Rioja is the complex flavor profile of the local Tempranillo's 'Balsamico' - a combination of some eighteen flavors, ranging from oregano to incense and chamomile to fennel.

Oak is always a consideration—many Rioja reds are unoaked (commonly referred to as Joven), while we see many wines with some oak (Crianza), and other examples amply-wooded (Reserva) or even oakier with accompanying extended bottle age (Gran Reserva). The oak of choice is frequently American, and the wine's signature oak profile includes vanilla, coffee bean, fennel/dill, and spice.

Rigorous selection of from high altitude vineyards from Bodegas Ontañón's new winery in the center of Rioja Oriental's Quel has produced one of the new Rioja classifications: a 'Vino de Pueblo', which can only be produced from vineyards within a named village. All grapes are sourced from selected vineyard parcels in and around Quel. Being true to the 'new thinking,' the wine is not labeled as Crianza although meeting all the requirements. Their use of different sizes of oak barrels keeps them out of the legal definition.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry

Condition: Ripe, Jammy / Baked, Raisinated / Dried

BLUE FRUIT Blueberry *Condition: Ripe, Raisinated / Dried*

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Fig • Black Plum

Condition: Ripe, Jammy / Baked, Raisinated / Dried

FLORAL Lavender • Rose *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Beet (Purple) • Fennel / Anise • Tomato Leaf

HERBAL Tea Leaf / Bergamot • Mint / Eucalyptus • Oregano • Laurel / Bay Leaf

OTHER SPICES Licorice (Red) • Chinese Five Spice • Cocoa Powder • Paprika / Pimenton

ORGANIC EARTH Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Chocolate • Coffee / Bean • Sandalwood • Star Anise • Vanilla

OXIDATION/NUTTINESS Pistachio • Walnut