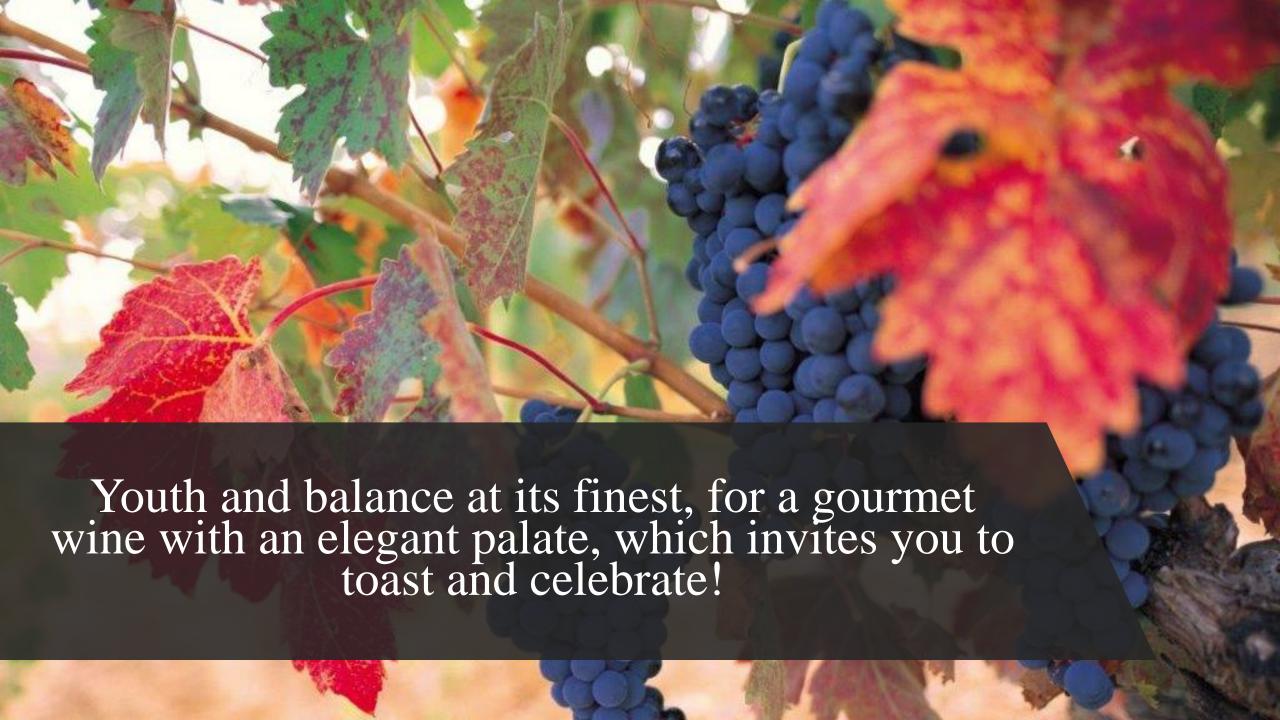


Abadía de San Quirce

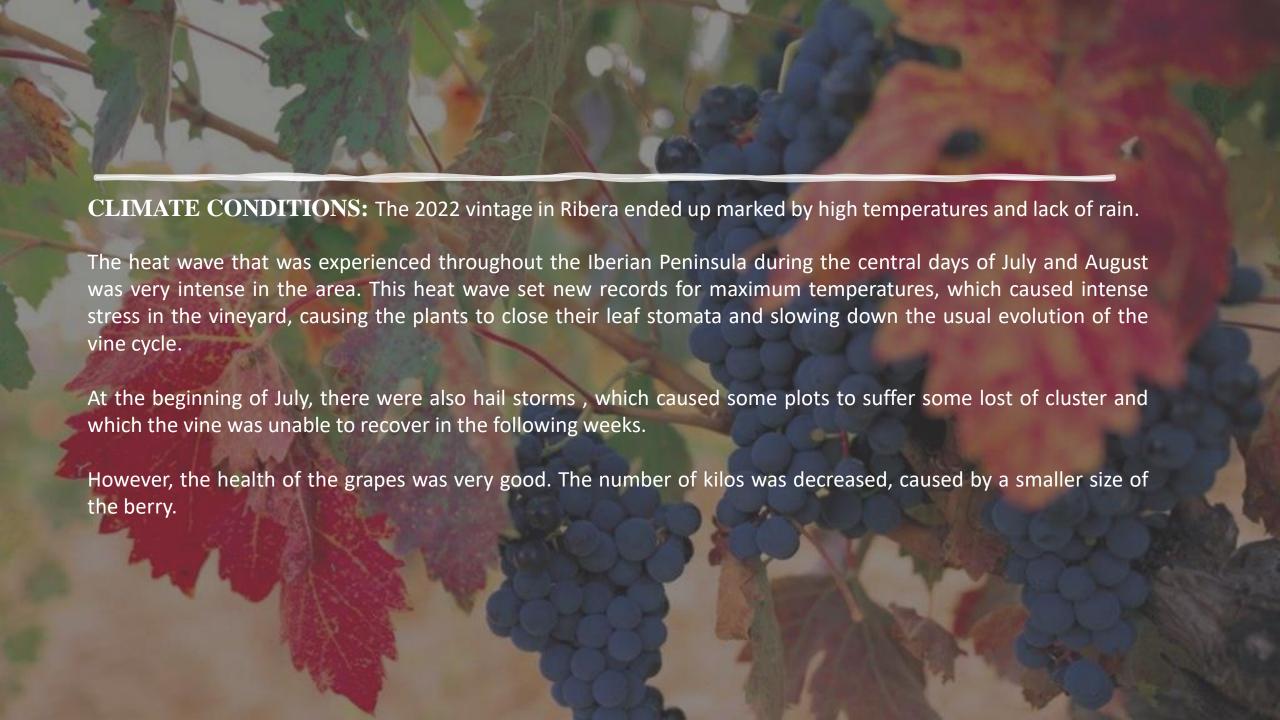
BODEGA - ESTD. 1998



ABADÍA SAN QUIRCE 6 MESES 2022



ORIGIN: Grapes from vineyards with an average age of 35 years, grown on goblet-pruned vines in the municipality of Gumiel de Izán and La Aguilera by 825 m above the sea level. SIZE: 25 ha YIELD: 4,800 kg/ha VINEYARD WORK: green pruning and stripping, bunch thinning, pre-harvest leaf removal, manual harvesting. VINIFICATION: de-stemmed bunch with manual grape selection on receipt, fermentation in steel tanks with monitoring for optimum temperature. • AGEING: the ideal length of time for the wine to develop to its full potential, approximately 6 months in the barrel, with the remainder in the bottle to complete the refining process.





TASTING NOTES:

IN THE NOSE. Direct, well defined and well combined on the nose. Successful fruit-barrel balance in a group that has been favored by the passage of time. Net base of very ripe red fruit, tones of wild fruits, scrubland (Mediterranean forest, balsamic), minerals (iron) and discreet spicy notes of aging.

IN THE MOUTH. Excellent palate, medium body, fleshy center, round tannins, well worked in the bottle, adequate acidity to give it freshness and sparkle, fleshy center, tasty, frank and direct in the aromas of the mouth, with fruity dominance and notes of aging, Good finish.

GASTRONOMY. Friendly and versatile, suitable for a wide range of dishes. It is a good wine by glass, with tapas (tortillas, croquettes, torreznos, chacinas), and also for the table. A good companion to baked, fried or gently stewed poultry, simple meats, grilled Iberian pork, stuffed eggs, pasta dishes, pizzas and moderate rice dishes, also with mild stews and legumes.



