

BT 2009



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 100% Garnacha Tintorera

Winery: Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

Wine: The Garnacha Tintorera for this wine is harvested from high altitude vineyards on the Southeast of the Meseta of central Spain. Soils are white, chalky clay and support vines up to 90 years old. The vineyards surround the village of Higuera, they are dry-farmed and trained in the tradi-

tional, vaso, vase-like manner. The production is low in quantity and high in quality with healthy grapes. Vines are between 15 and 20 years old.

Grapes are picked when just ripe, not over-ripe, so as to present the best character of primary fruit. Maceration and fermentation takes place in stainless steel tanks with selected yeasts, first at low temperatures with dry ice to extract color and grape aromas and finally at a relatively cool 70° F, to preserve those aromas. There is no attempt to extract additional tannin or color from the skins as it is not desired for this style of wine. Once alcoholic fermentation is over the grapes are drained and pressed prior to racking back to the stainless steel tanks for malolactic fermentation. The wine is clarified and lightly filtered prior to bottling to assure stability.



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