



# Quiñón de Valmira

DOC Rioja, Alvaro Palacios, 2014

750 ml

**CHF 329.–**

Art. nr. 37023714

It's an exceptional wine, chatoyant and sophisticated which at the same time is opulent, velvety and with an incredible intensity. Its ruby red colour is very light, almost transparent. In the nose, it shows great complexity with pronounced fruity and flowery notes of rose, lilac, jasmine, red currant, raspberry and rhubarb supported by mint, white pepper and caramel. The ageing in oak is only very discrete and the wine appears soft and velvety with a lot of charm and extraction sweetness. It's 'n amazing pleasure for the senses which last for a long time in the finish

Origin:	<b>Spain / Rioja</b>
Grape variety:	<b>Garnacha</b>
Maturity:	<b>4 to 15 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Bouillabaisse, Saddle of lamb fillet with herb jus, Wild fowl, Moules à la marinière</b>
Vinification:	<b>fermentation with grapes' own yeast, long must fermentation, fermentation in wooden barrel</b>
Harvest:	<b>hand-picking, strict selection, selecting the grapes (by hand)</b>
Maturation:	<b>in new barriques, long cultivation, some months bottle storage before sale</b>
Bottling:	<b>no filtration</b>
Volume:	<b>14.0 %</b>



**Certified integrated production**



**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

