

WE ARE THRILLED TO ANNOUNCE AT JMF SELECTION THAT
OUR NEW PROJECT IN RIOJA IS READY.
QVIM 2020 = ELEGANT FRESH WINE MADE OUT OF TEMPRANILLO.

QVIM

LIMITED EDITION
TEMPRANILLO

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Produced in the village of Aras in our selected high parcel of **low bush vines of Rioja Alavesa**.

With the cooperation of our friend Pedro Luis from Bodega Cadarso we have intended to create something special following up the style of our prestigious wine Martin Freixa.



EXCEPTIONAL CONDITIONS

HIGH ALTITUDE
690 metres. This plot where we make this wine comes down as one of the highest in Rioja.

OCEANIC CLIMATE
with vines in bush oriented to the sun and planted in slopes.

CALCIUM RICH CLAY SOIL.

DRY FARMING
no irrigation needed.

MANUAL HARVESTING.

VINIFICATION

EXTENDED AND
LONG MACERATION
for over 40 days.

AGED IN 225 LITER
american oak barrels.

NATURAL CLARIFICATION
AND STABILIZATION
just through the oak ageing.

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TASTING NOTES

THE FRESHNESS AND FRUITINESS ARE A SIGN OF THE ALTITUDE

THE LONGER SOAK (MACERATION) DECREASES THE BITTERNESS

THE WINE IS MELLOW AND ROUNDED WITH SUPPLE AND SOFT TANNINS

SUSTAINABILITY

We do not use herbicides or pesticides on our vineyard but instead we use mostly sheep compost and harvest residues. Soil nutrients and organic fertilizers.

The benefits of eliminating the use of harmful chemicals via

biological alternatives are a commitment for the future generations but they clearly outweigh the cost of our wine.

Even if this is a very exclusive wine, we have chosen to use a light simple glass and bottle to keep up with the sustainability.

WITH A LIMITED EDITION OF 5.000 BOTTLES,
EACH BOTTLE IS NUMERATED. EACH PALLET HAS 624 BOTTLES
104 CASES OF 6.

QVIM