



QP Reserva, 2009

San Vicente de la Sonsierra, La Rioja, Spain

Created by winegrower and winemaker, Raúl Acha, QP – Quatro Pagos (four farms) – is a wine fashioned from high-altitude, old vineyards near the growing thresholds in the desert climate of the Sonsierra mountains. Life is hard for the vines in these estates, so only the best selections will thrive and become hand pruned for QP.



Varietals

87% Tempranillo, 9% Graciano, 4% Garnacha Tinta
From very select, old vines in La Rioja.

Vinification

16 mos. in new French oak casks from multiple forest origins.
Cellar conditioned in bottle for 24 mos.

Tasting Notes

“Intense garnet–dark cherry red color of great depth. Intense and complex aroma, very candid, with the toasted, spiced and smoked notes of the French oak coming to the fore, blending perfectly with the black fruit, chocolate and balsamic notes. In the mouth the attack is gentle, but the wine immediately reveals itself to be full-bodied and meaty, with mature tannins and excellent acidity. It is long and persistent, with the smoked and spicy notes, as well as the ripe fruit reappearing in the aftertaste. Mineral finish.”

Awards

91 pts. – Wine & Spirits, 2017