



QP Vintage, 2012

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

85% Tempranillo, 12% Graciano, 3% Grenache Noir
From very select, old vines over 100 years-old located in a high altitude mountain top vineyard La Rioja Alta.

Vinification

Production of QP Vintage is solely dependent upon the quality of the harvest and the declaration of a vintage year.
18 mos. in new French oak casks from multiple forest origins.
Cellar conditioned in bottle for 24 mos.

2012 Production

Approx. 265 cases (1,600 bottles)

Tasting Notes

“Black-cherry color with a good depth. On the nose it is intense and complex, with full, ripe, dark-berry fruit aromas mingling with the toasted nuances from the barrel and hints of spices. Notes of cocoa and tertiary aromas of good oak also come through. It is full and forceful in its attack, yet at the same time elegant, harmonious and pleasant to drink. In the aftertaste, the ripe fruit returns, accompanied by well-integrated oakiness. It will continue to improve in the bottle.”