

Finca El Foro 2023

A vineyard that represents like few others the diversity that characterized the viticulture of Quel. Six different grape varieties sharing a space of just 0.7 hectares at an altitude of 600 meters on a slope of the Sierra de Yerga that show how this varietal diversity translates into a differential character that we find in this wine.



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| COMPOSITION | 60% Garnacha, 30% Mazuelo, 10% Others (Viura, Garnacha Gris, Miguel de Arco) |
| VINEYARD | 0.70 hectares, 768 meters above sea level, north facing and with sandy soil. |
| VITICULTURE | Ecological in the process of certification |
| HARVESTING | Harvested by hand at the end of October, in 11 kg boxes. Cluster selection. Average yield 4,000 kg/ha |
| VINTAGE | The 2023 vintage was characterised by extreme drought and very high temperatures. This resulted in very good health due to the absence of humidity, lower acidity and also high quality in the vineyards with slower maturations. |
| VINIFICATION | Vatting in open stainless steel tanks. Cold maceration for 2-4 days and fermentation for 15-20 days with daily pushing downs and little pumping over. |
| AGEING | Aged for 18 months in 500 and 225L in French-oak cask |
| BOTTLING | September 2025. 2326 bt |
| ANALYSIS | Alc/vol:14% Tot.Ac:4,92 g/l pH: 3,53 SO2:74 mg/l |
| TASTING NOTE | Broad and deep nose, concentrated and full, with earthy intensity, lively acidity and layers of black plum, red plum, licorice and wild strawberry. Silky tannin and elegant finish. |
| BEST CONSUMED | Now or in the next 10 years |
| POINT SCORES | 94 J.Suckling |

Contains Sulphites-bottles of 0,75 cl and 1,5 l

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