

Querciabella



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Mongrana

Maremma Toscana, Italy
Vintage: 2019

Overview

Founded in 1974, Querciabella enjoys the acclaim of the world's most discriminating critics and consumers for wines such as Camartina, Batàr, Palafreno and Querciabella Chianti Classico. In its uncompromising pursuit of quality, sustainability and authenticity, Querciabella has continually honed its approach to biodynamic viticulture for over a decade. With vineyards located throughout Tuscany's Chianti Classico and Maremma areas, Querciabella exemplifies the mindful preservation of tradition through forward-thinking, albeit completely natural, winemaking.

First introduced with the 2005 vintage, Mongrana comes from the Banditella, Podere Harras and Sugherettaia vineyards and has been organically and biodynamically grown since inception. The biodynamic approach has proven particularly suited to the acidic, iron-rich soils of Maremma, a mixture of silt and alluvial sand, sparse with areas of gravel and surface pebbles.

Winemaking

Grapes are hand-harvested in 9kg crates. In the cellar, the grapes undergo fermentation in stainless steel vats. After malolactic fermentation, the wine undergoes *élevage* both in stainless steel and cement until it is blended to be bottled.

Tasting Notes

Intense ruby red in the glass, the charm of Mongrana does not take long to reveal itself. Well-defined aromas of ripe fruit, morello cherry, blackberry and blueberry especially anticipate notes of kirsch, ivy, pine needles. As soon as the wine opens up in the glass, a more complex bouquet starts to emerge with slight hints of leather, coffee powder and cocoa enriched by a touch of liquorice. Juicy, fresh sip, with soft tannins. The long finale is savoury with mineral, iron notes that persist in the mouth.

Harvest Notes

The vintage 2019 started with another mild winter followed by a wet spring that posed some challenges in the vineyards; however, flowering and fruit set went well anticipating a phenomenal harvest both in quality and quantity. The first week of May saw the temperatures soar and this heat continued through the Summer. It may have been torrid at times, but there were no problems with drought stress thanks to the abundant water reserves after the spring rains. September brought the desired day/night temperature differences, and excellent phenolic ripeness was achieved with beautiful skin to pulp ratios. Balmy conditions persisted well into the harvest that ended in October with the last pickings of Sangiovese in Chianti Classico.

Food Pairing

The ideal serving temperature is 57° to 64°F. Recommended to drink young, though this wine will continue to develop and mature for at least ten years.

TECHNICAL INFORMATION

Varietals: 50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot

Wine Alcohol: 14%

Titrateable Acidity: 5.22 g/L

pH: 3.56

Soil Composition: A mixture of silt and alluvial sand, with areas of gravel and surface pebbles.