



Abadía de San Quirce

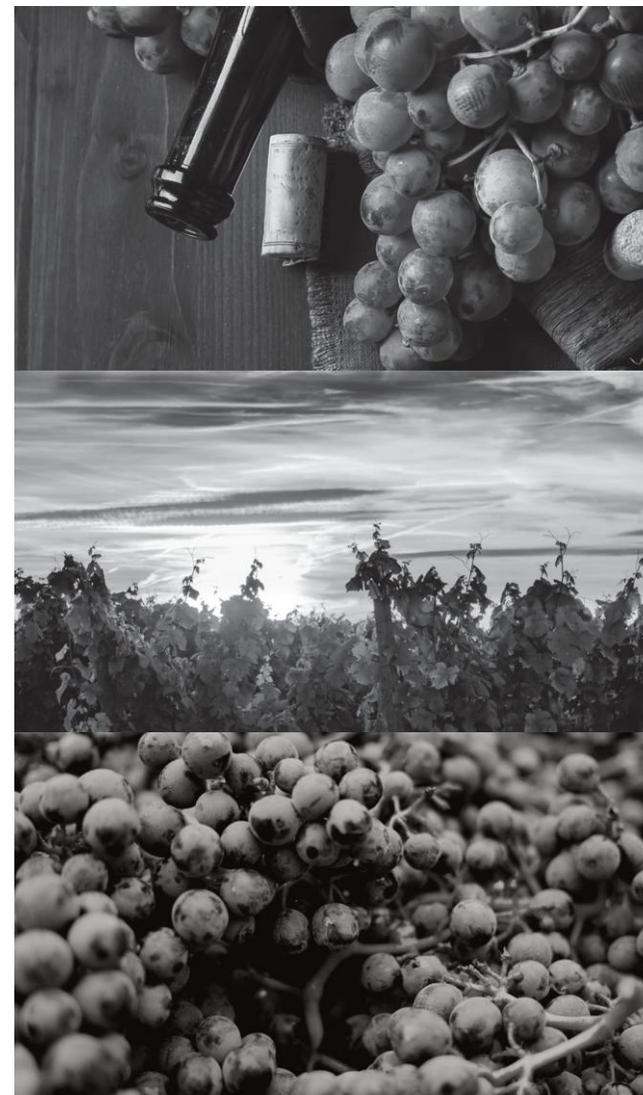
BODEGA — ESTD. 1998



WHO WE ARE

Abadía de San Quirce winery in Ribera del Duero started in 1998 when a group of businessmen and viticulturists, all associated with the Ribera del Duero, founded ABADÍA DE SAN QUIRCE.

In the same year, we started to build the winery in one of the areas of the Ribera del Duero most renowned for grape and wine-growing, and the home of the oldest and best-quality vineyards. Since our beginnings, we only produce high quality wines that reflect the features of our soil, and of the indigenous variety of our region, TEMPRANILLO / TINTA FINA.





Abadía de San Quirce

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OUR VINEYARDS

Bodegas Abadía San Quirce owns 25 hectares of vineyard of the Tinta Fina variety, located in Aranda de Duero and La Aguilera.

We also control 80 hectares of the same variety in different plots located in Gumiel de Izan and La Aguilera.

This area is one of the highest vineyard over Ribera del Duero. We take care of the vineyard during all its cycle, from green pruning until grape is ready to start fermentantion.

We grow goblet-pruned vines , as they used to do in this Region. The age of the vines goes from 40 years from the youngest, up to 100 years for the oldest (planted in 1900, before the phloxera came) As being a very old vineyard, is located in small plots, with different types of soil (sandy, limestone, clay).



OUR VINEYARDS

This makes the difference even they're same grape variety. Depending on soil composition, height, isolation received, grapes' character changes.

The average yield is around 3000kg per hectare, it means quality is more concentrated than bigger productions.

In this case "less is more". The fewest production the best quality.



OUR VINEYARDS



Abadía de San Quirce
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Our vineyards, located in Gumiel de Izán area and La Aguilera area, Burgos

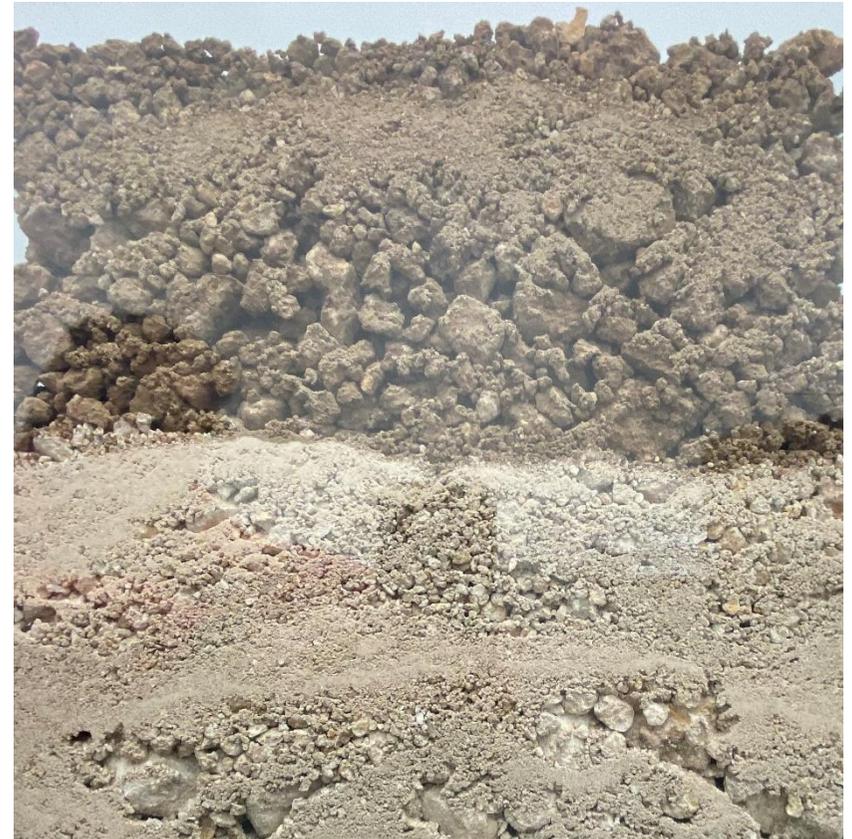


OUR VINEYARDS

Our vineyards in Gumiel de Izán area , Burgos



M9 singlevineyard, Gumiel de Izán at 920m elevation



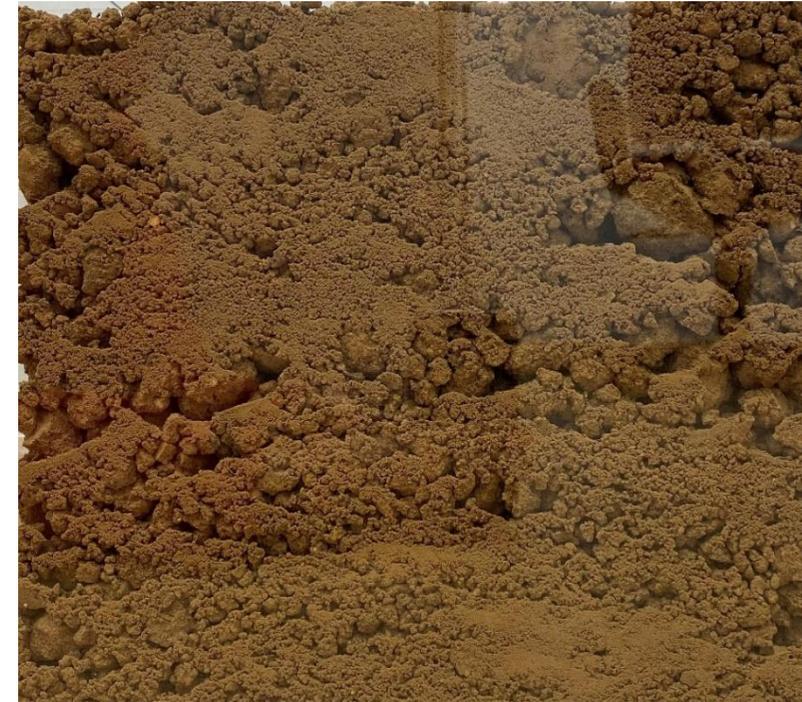
M9 singlevineyard, soil composition

OUR VINEYARDS

Our vineyards in La Aguilera area, Burgos



Prephloxera vines, La Aguilera



Prephloxera vine soil composition





OUR VINEYARDS

Our vineyards in La Aguilera area, Burgos



Prephylloxera vines, La Aguilera

HARVEST

Deciding when to harvest is one of the most important decisions taken in the winery. It is based on the many and very complex factors that come into play, such as climatic parameters, how the grape growth cycle has developed and intensive grape analyses.

The grapes, the raw material that powers Abadía de San Quirce, through the selection techniques and checks and controls during the ripening process, one of the pillars that supports the best quality on them.

Harvest is made by hand very carefully to avoid any possible problem. .

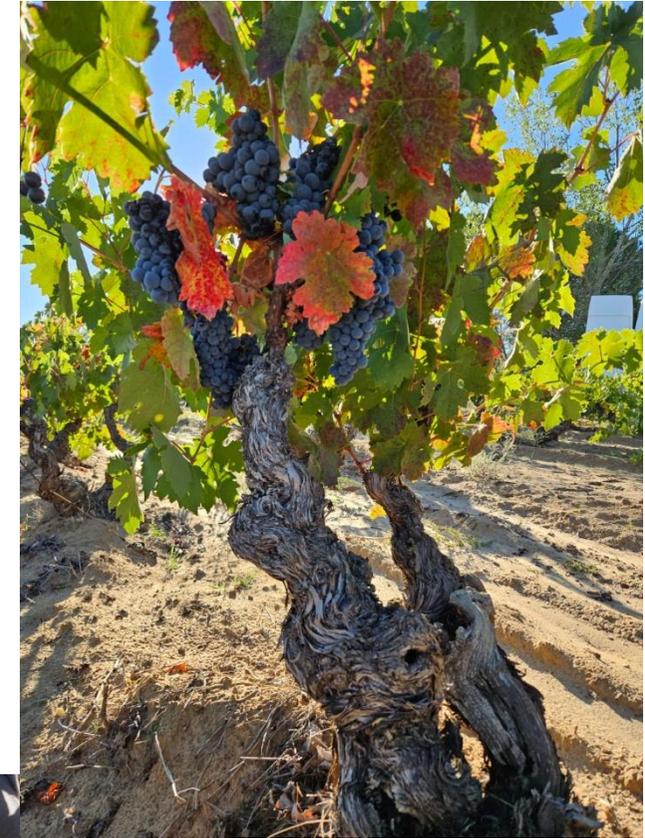


HARVEST



Abadía de San Quirce

BODEGA - ESTD. 1998



Manual work (dry and green pruning, selection of bunches, harvest.....)



WINEMAKING

Alcoholic fermentation is done on stainless steel tanks and french oak vats under temperature control

Once both fermentation, alcoholic and malolactic, are finished wines will be aging on american and french oak barrels of 225 liters and no older than 3 years.

Aging time depends on the wine, from 6 months for our youngest wine until 18 months for oldest vines (Reserva and Finca Helena).

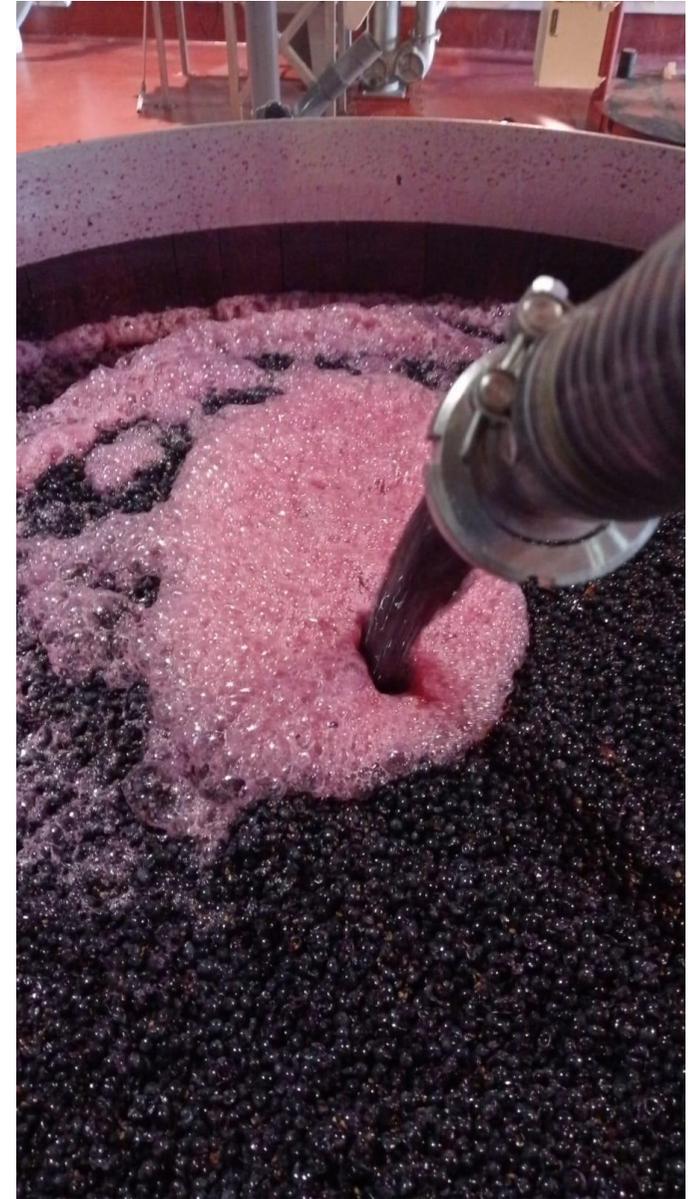
During this time wines are raked every 4/5 months.



WINEMAKING



Concrete eggs and french oak vat





WINEMAKING

Once ageing on barrel is over, we'll bottle under huge quality control. We only have natural cork from the best suppliers. After this, wines will be aging on bottle until it has its perfect bouquet. It can change depending on the vintage and wine.



CERTIFICATION

From the very first time when we start, we've developed Integral Quality system for all process made, from the vineyard until wine is bottled and ready to be tasted.

Thanks to this system we have traceability under control.

IQNet y AENOR certify this Integral Quality system we comply ISO 9001:2000.



Abadía de San Quirce

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Building trust together.

Certificate

AENOR has issued an IQNET recognized certificate that the organization

BODEGAS ABADIA SAN QUIRCE, S.L.

CARRETERA MADRID - IRUN, KM. 171
S/N 09370 GUMIEL DE IZAN (BURGOS)

has implemented and maintains a/an
Quality Management System

for the following scope:

**Design, ageing and bottling of red wines protected by the D. O. Ribera de Duero.
The sale of white wine D.O. Rueda.**

which fulfils the requirements of the following standard
ISO 9001:2015

First issued on: 2004-09-23 Last issued: 2025-09-23 Validity date: 2028-09-23

Registration Number: **ES-1463/2004**


Alex Stoichitoiu
President of IQNET


Rafael GARCÍA MEIRO
CEO

AENOR

This attestation is directly linked to the IQNET Member's original certificate and shall not be used as a stand-alone document.

IQNET Members*:
AENOR Spain, AFNOR Certification France, APCER Portugal, CCC Cyprus, CISO Italy, CDC China, COM China, COS Czech Republic, Cro Cert Croatia, DQS Holding GmbH Germany, EAGLE Certification Group USA, FCAV Brazil, FONDONORMA Venezuela, ICONTEC Colombia, ICS Bosnia and Herzegovina, Inspecta Sertifointi Oy Finland, INTECO Costa Rica, IRAM Argentina, JOA Japan, KFO Korea, LSQA Uruguay, MIRTEC Greece, MSZT Hungary, Nemko AS Norway, NSAI Ireland, NYCE-SIGE Mexico, PCBC Poland, Quality Austria Austria, SII Israel, SIQ Slovenia, SIRIM OAS International Malaysia, SGS Switzerland, SRAC Romania, TSE Türkiye, YUOS Serbia

*The list of IQNET Members is valid at the time of issue of this certificate. Updated information is available under www.iqnet-certification.com

CERTIFICATION

Since August 2023, our Wines are certified as vegan Wines.

Other step to improve our Wines quality.

ABADÍA SAN QUIRCE 6 MESES BARRICA

ABADÍA SAN QUIRCE CRIANZA

ABADÍA SAN QUIRCE RESERVA

ABADÍA SAN QUIRCE M9

ABADÍA SAN QUIRCE FINCA HELENA

ABADÍA SAN QUIRCE VERDEJO ON LEES



Abadía de San Quirce

BODEGA - ESTD. 1998



Certificado de Producto Vegano otorgado a

“BODEGAS ABADÍA SAN QUIRCE, S.L.”

PARA LAS INSTALACIONES UBICADAS EN “CTRA. MADRID – IRUN KM. 171, S/N EN GUMIEL DE IZAN (BURGOS)”

CCL CERTIFICACIÓN S.L., certifica que los productos:

PRODUCTO	MARCA
Tinto Reserva 2018	Abadía de San Quirce Reserva
Tinto Crianza 2020	Abadía San Quirce Crianza
Tinto Barrica 2021	Abadía de San Quirce Finca Helena
Tinto Barrica 2021	Abadía de San Quirce M9
Tinto Barrica 2022	Abadía de San Quirce 6 Meses Barrica
Blanco Joven 2023	Abadía de San Quirce Verdejo Elaborado Sobre Lías

Cumplen con los requisitos de **PRODUCTO VEGANO** establecidos por la Entidad CCL Certificación, S.L.

Este certificado tiene una vigencia de un año desde su fecha de emisión, siempre y cuando se mantengan las condiciones en las que fue concedido, y salvo suspensión o retirada de la certificación.

Certificado nº CCL/016/Vegano

Fecha de emisión: 27/02/2024

Fecha de caducidad: 27/02/2025



Fdo. Cristina Calle García

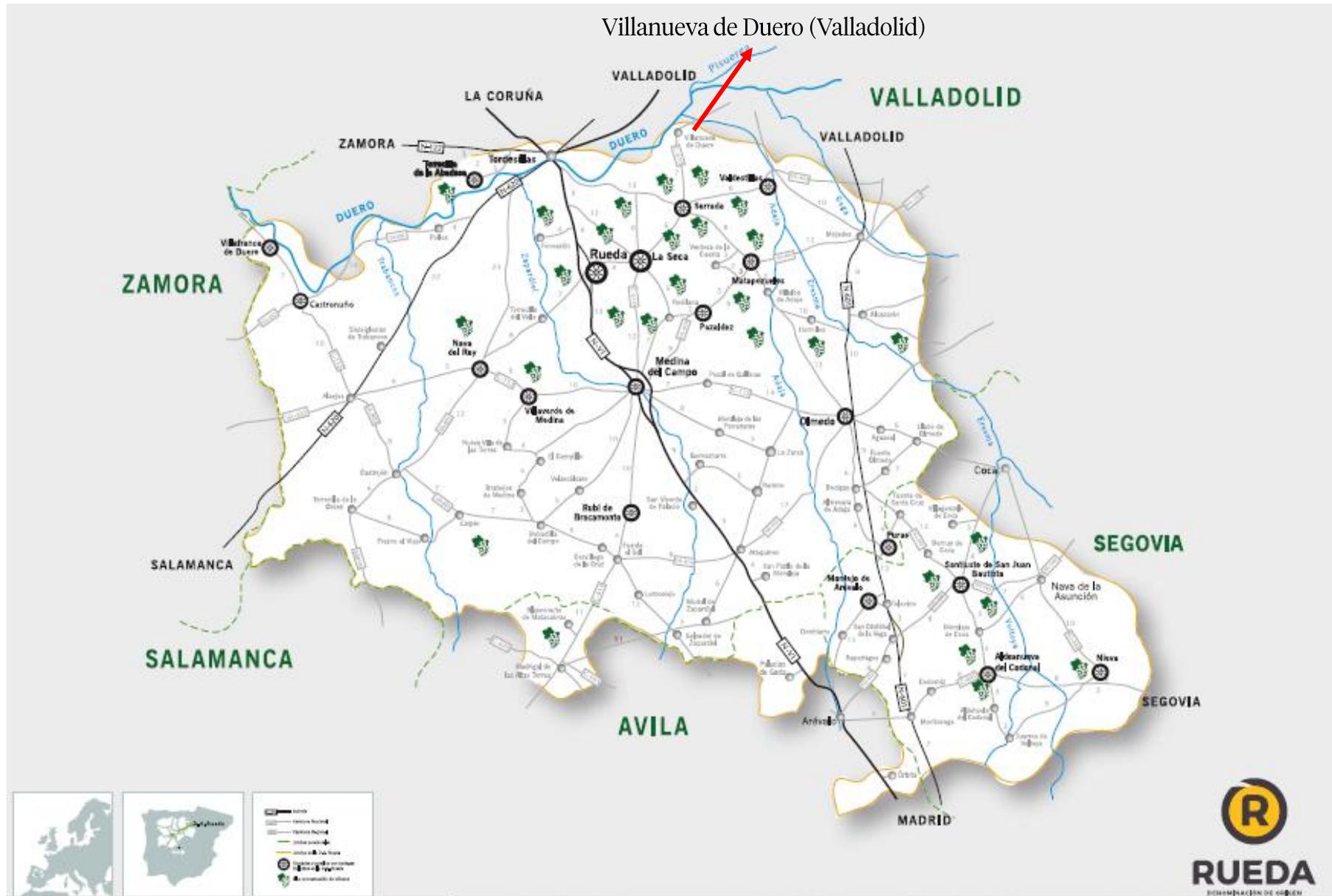


C/ Tierra de Medina, nº 1, 1 47008 VALLADOLID
Teléfono 983 135 660 • E-mail:
info@cclcertificacion.es

OUR WINES- A.S.Q. VERDEJO



Abadía de San Quirce
BODEGA - ESTD. 1998



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OUR WINES – A.S.Q. VERDEJO

Technical card

Label:

Verdejo 2024

Grape composition

Verdejo 100%

Winemaking

Night harvest to maintain temperatura around 5°, which is one of the most important steps to have the best indigenous grape variety aromas.

Using the most modern way of winemaking wine spends 2-4 months in contact with its own lighth lees.

Tasting note

Straw yellow color, clean, brighth with intense flashes. Powerful on the nose, with ripe tropical fruit, fennel and delicated balsamic. Expressive wine on the palate, intense, round, fresh acidity with a long and elegant finish.



OUR WINES– A.S.Q. VERDEJO

Abadía de San Quirce Verdejo on lees : 90 pts Guía Peñín 2023

Abadía de San Quirce Verdejo on lees : 92 pts Wine Enthusiast

Abadía de San Quirce Verdejo on lees : 91 pts James Suckling

Abadía de San Quirce Verdejo on lees : 90 pts Guia Peñín 2025

Abadía de San Quirce Verdejo on lees : 92 pts USA Wine Ratings 2025



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OUR WINES– A.S.Q. 6 MONTHS BARREL

Technical card

Label

Cosecha 2024

Grape composition

Tinta fina- Tempranillo 100%

Aging

6 months on french/american oak with at least 6 months on Bottle.

Tasting note

Deep Cherry red colour. Intense nose, red fruits, fine creamy and spicy notes- Flavourful, fleshy palate, round tannis with a fine balsamic and spicy finish.



OUR WINES— A.S.Q. 6 MONTHS BARREL

Abadía de San Quirce 6 Meses : 91 pts Guia Peñin 2025

Abadía de San Quirce 6 Meses : 93 pts Guia Vivir el Vino 2024

Abadía de San Quirce 6 Meses : 91 pts Tim Atkin 2024

Abadía de San Quirce 6 Meses : 91 pts Robert Parker – Wine advocate
2025



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OUR WINES– A.S.Q. CRIANZA



Abadía de San Quirce

BODEGA – ESTD. 1998

Technical card

Label

Crianza 2021

Grape composition

Tinta fina- Tempranillo 100%

Aging

14 months on french/american barrel
by 24-30 months on bottle

Tasting note

Deep Cherry red colour with a ruby rim. Powerful on the nose with ripe fruit and mineral notes coming through. Good and intense tannin, balanced and long finish. Full bodied, fleshy with good acidity.



SIR VEGAN
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OUR WINES– A.S.Q. CRIANZA

Abadía de San Quirce Crianza : Oro Sélections Mondiales des Vins CANADA 2024

Abadía de San Quirce Crianza : 90 pts Tim Atkin 2024

Abadía de San Quirce Crianza : Oro Wines from Spain 2025 – Mundus Vini

Abadía de San Quirce Crianza : 92 pts Guia Peñin 2025

Abadía de San Quirce Crianza : 90 pts USA Wine Ratings 2025



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OUR WINES – A.S.Q. RESERVA



Abadía de San Quirce

BODEGA – ESTD. 1998

Technical card

Label

Reserva 2018

Grape composition

Tinta fina – Tempranillo 100%

Aging

14-18 months on new french barrel
by 48 months on bottle

Tasting note

Deep Cherry red colour with a ruby rim. Intense on the nose with aromas of spices , a touch of integrated wood with hints of ripe fruit. Well balanced on the palate.

Big and intense rounded tannin.

To be drunk 2023-2035



SIR VEGAN

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OUR WINES – A.S.Q. RESERVA

Abadía de San Quirce Reserva : 92 pts James Suckling

Abadía de San Quirce Reserva : 92 pts Guia Peñin 2024

Abadía de San Quirce Reserva : 94 pts Guia Vivir el Vino 2024

Abadía de San Quirce Reserva : 92 pts Tim Atkin 2024

Abadía de San Quirce Reserva : 93 pts USA WINE RATINGS

Abadía de San Quirce Reserva : Tempranillo of the year 2025 – USA
WINE RATINGS 2025

Abadía de San Quirce Reserva : 92 pts Pedro Ballesteros MW Club
Oenologique 2025

Abadía de San Quirce Reserva : 92 pts Guia Peñin 2025



OUR WINES – A.S.Q. M9 SINGLE VINEYARD

Technical card

Label

Cosecha 2022

Grape composition

Tinta fina – Tempranillo 100%

Aging

Both fermentation on oak vat.

12 months on french oak barrel

Some months on bottle.

Tasting note

Grapes came from single vineyard from Gumiel de Izán, aged 65 years at 920 m. height above the sea level.

Very low yield for this old vineyards which are almost on the limit in which vines produce, very special grapes.

Very deep cherry colour, intense and high layer. Very balanced on the nose with intense fruit, balsamic and spices notes.

Elegant on the palate with huge structure filling the mouth.



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Abadía de San Quirce

OUR WINES – A.S.Q. M9 SINGLE VINEYARD

Abadía de San Quirce M9 : 95 pts Guia Vivir el Vino 2024

Abadía de San Quirce M9 : 91 pts James Suckling 2024

Abadía de San Quirce M9 : 93 pts Guia Peñin 2024

Abadía de San Quirce M9 : 92 pts Tim Atkin 2024

Abadía de San Quirce M9 : 91 pts Robert Parker – Wine advocate 2025

Abadía de San Quirce M9 : 99 pts Guia Proensa 2025



SIR VEGAN
CCL CERTIFIED

OUR WINES – A.S.Q. FINCA HELENA SINGLE VINEYARD

Technical card

Label

Cosecha 2022

Grape composition

Tinta fina- Tempranillo 100%

Aging

Both fermentation on oak barrel.

15 months on french oak barrel

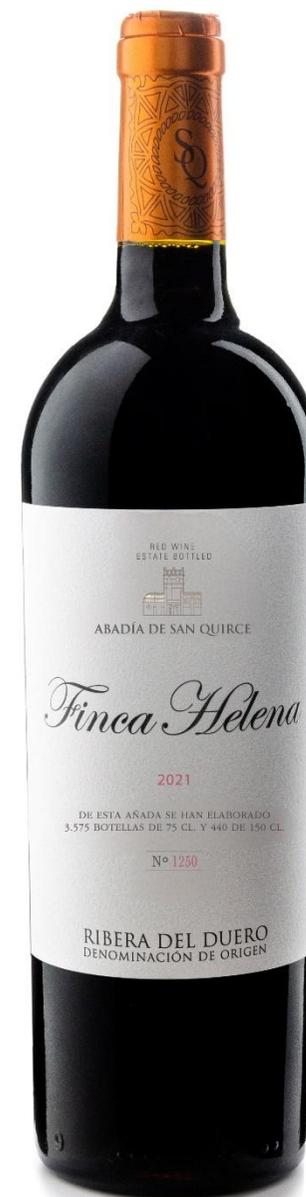
Remaining time on bottle.

Tasting note

Grapes came from single vineyard from La Aguilera, aged 118 years. Intense and deep Cherry colour with violet rims. Intense nose with black ripe fruit.

Elegant and integrated fine woods aromas with liquorice, chocolate, balsamic and spices.

Big and intense tannin well tamed with the aging.



OUR WINES – A.S.Q. FINCA HELENA SINGLE VINEYARD

Abadía de San Quirce Finca Helena : Oro Bacchus 2024

Abadía de San Quirce Finca Helena : 92 pts Guia Peñin 2024

Abadía de San Quirce Finca Helena : 91 pts Tim Atkin 2024

Abadía de San Quirce Finca Helena : 100 pts Guía Proensa

Abadía de San Quirce Finca Helena : Oro Wines from Spain 2025 –
Mundus Vini



SIR VEGAN
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OUR WINES – A.S.Q. TRASCONVENTO VINEYARD

Technical card

Label

Cosecha 2021

Grape composition

Tinta fina – Tempranillo 100%

Aging

Both fermentation on concrete egg.

12 months on french oak barrel

Some months on bottle.

Tasting note

Grapes came from single vineyard from La Aguilera, planted in 1942.

It is a 0.4 hectare vineyard, with sandy, very poor soil, which barely reaches 1,400 kg/ha of yield.

Very deep cherry colour , intense and high layer.

Elegant on the palate with huge structure filling the mouth.

Only 585 bottles produced.



OUR WINES – A.S.Q. TRASCONVENTO VINEYARD

Abadía de San Quirce Trasconvento : 93 pts Tim Atkin 2023

Abadía de San Quirce Trasconvento : 92 pts James Suckling

Abadía de San Quirce Trasconvento : 93 pts Tim Atkin 2024

Abadía de San Quirce Trasconvento : 94 pts Guia Peñin 2025



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Abadía de San Quirce

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