

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Semidulce 2024

At the heart of Rioja Alavesa, in the village of Elvillar de Álava, Lar de Paula is transforming the best Tempranillo grapes into great modern Rioja wines. Protected from the north by the Sierra Cantabria and thriving on the fertile Ebro Valley to the south, the region's benign climate ensures the supply of quality fruit from some of the highest vineyards in Rioja. Austere and in tune with its surroundings, the cellar itself has been built with a single purpose in mind - highlighting the best characteristics of the Tempranillo grape through a process in which excellence is the primary concern.

The harvest

The cycle began with a rainy winter with moderate temperatures, which led to budding even earlier than in 2023. The beginning of spring was also rainy, giving way to a period of prolonged drought that would last until September, with moderate temperatures. The red grape harvest began in October, as usual. The result: a very low-yield harvest of fairly high quality. The 2024 wines are aromatic, well-structured and fairly balanced on the palate.

Vinification

After crushing and destemming the grapes, the must is placed in stainless steel tanks, where it undergoes cold maceration for 24 hours. The grapes are then pressed to further separate the must from the skins, and fermentation begins in the same stainless steel tanks.

Tasting notes

Colour: pale yellow with greenish reflections, clean and bright

Nose: High intensity, fruity and fresh, stone fruit aromas, peach and apricot

Palate: Silky, soft and fresh, with a good acidity and a perfect balance, and a nice aftertaste

Food pairing: Ideal to be paired with tapas, light dishes, and event spicy food

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Grands
Spanish Fine Wines

LAR de PAULA



Technical data

Varietals	100% Old Viura
Vine Age	60 years
Vineyards	Located close to Elvillar, at the foot of the Sierra de Cantabria hills
Fermentation Temperature	18
Fermentation & Maceration Period	25 days
Time in Bottle	2 months
Alcohol content (vol)	12
Acidity total (gr/l)	5,55
pH	3,45
Total Sulphites (mg/L)	24
Residual sugar (gr/l)	4 gr
Suggested serving temperature	8-10 L
Winemaker	Pilar Salazar