

Heredad de Baroja - Lar de Paula

D.O. Ca. Rioja (Alavesa)

Crianza 2021

At one of the highest altitudes of Rioja Alavesa, in the village of Elvillar de Álava, Heredad de Baroja was established in 1964. The winemaking cellar itself was built with a single purpose in mind: turning top-quality Tempranillo grapes into classic expressions of elegant Rioja wines. Sourced from vineyards at more than 600 metres above sea-level, grown in a mix of clay and limestone, the grapes reach a perfect balance of ripeness and acidity due to large temperature differences between night and day during the grape maturity period. Temperature control, stainless steel deposits with capacities between 12.000 and 30.000 kilos and exhaustive monitoring. Care is taken at every stage to guarantee that everything is geared towards ensuring that the quality and character found in the unique vineyards manifests itself in every bottle of Heredad de Baroja.

The harvest

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

Vinification

Following selection of 100% Tempranillo grapes, which are then destemmed and crushed, the must is fermented in stainless steel deposits at 28° C for four days, followed by a short maceration of four days.

The ageing

The new wine is aged in American oak for 12 months, rounding off the ageing period in the bottle for at least six months.

Tasting notes

Colour: Deep, garnet-red coloured with a medium cover.

Nose: Explosion of primary aromas with complex and persistent nuances of black fruit and toasted notes of new wood.

Palate: Great intensity and structure, it offers a balanced pass on the palate with sweet tannins and fresh acidity. Good length on finish.

Food pairing: This wine pairs well with all types of red meats, meat in sauce, casseroles, vegetable dishes and cheese.



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Technical data

Varietals	100% Tempranillo
Vine Age	Average 30 Years.
Fermentation Temperature	28°C
Fermentation & Maceration Period	12 Days
Barrel Composition	American Oak.
Barrel Age	2 Years Old
Time in Barrel	12 Months
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	13.5% vol
Acidity total (gr/l)	5,05g/L
pH	3.66
SO2 free (mg/l)	25mg/L
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	16°-17°C
Winemaker	José Antonio Meruelo