

Heredad de Baroja - Lar de Paula

D.O. Ca. Rioja (Alavesa)

Gran Reserva 2015

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

This was the earliest harvest in Rioja Alavesa's history. Quality and quantity were excellent due to a favourable climatology during the whole vegetative cycle without any disease. Harvest was concentrated in 4 weeks. Wines have special freshness and elegance.

Vinification

This Gran Reserva was carefully made following a careful selection of 100% Tempranillo grapes, which are then de-stemmed and crushed, the must is fermented in Ganimede stainless steel deposits, which use the fermentation process' natural release of carbon dioxide to flood the cap automatically. This innovative method avoids oxidation and better preserves the colour and aromas of the wine. The alcoholic fermentation is followed by more days of maceration.

The ageing

The wine was preserved for a period in stainless steel deposits after the malolactic fermentation and then aged in American oak barrels for 24 months; then kept in bottle for a minimum of 36 additional months or more until it reaches its optimal maturation.

Tasting notes

Colour: Dense centre with a clean, dark cherry tone and medium intensity. The edge shifts to a maroon colour. Abundant tears.

Nose: Powerful and complex. Very ripe wild fruit, honey, liquorice and chocolate with notes of vanilla and pepper spices. The wood is well integrated.

Palate: Strong and intense. Liquorice and dark cherry, it shows good acidity on the fore palate with pleasant, velvety tannins. Balanced and complex with a long, warm aftertaste.

Food pairing: Rice and pasta dishes, blue fish in sauce, meat stews, roasted lamb, red meats, chicken and cured meats of all types.



AR A E X
Grands
Spanish Fine Wines



HEREDAD DE
BAROJA

Technical data

Varietals	100% Tempranillo
Vine Age	Approximately 45 Years
Fermentation Temperature	28°C
Fermentation & Maceration Period	14 Days
Barrel Composition	American Oak
Barrel Age	1-2 Years Old
Time in Barrel	24 Months.
Time in Bottle	Minimum 36 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,2 g/L
pH	3,6
SO2 free (mg/l)	25mg/L
Residual sugar (gr/l)	2g/L
Suggested serving temperature	16-17°C
Winemaker	José Antonio Meruelo.