Heredad de Baroja

D.O. Ca. Rioja (Alavesa)

Gran Reserva Gran Baroja 2016

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

The 2016 harvest began late and was defined by drought and high temperatures in July and August followed by favourable conditions in September and October. Extensive rainfall throughout the winter months provided adequate hydration for the vines, making it possible to maintain the exceptional health of the grapes and we proceeded with a staggered harvest once they had reached perfect ripeness in each of the vineyard plots. The alcohol content is lower than in the past two years but reached excellent acidity, tannins and colour levels resulting in one of the best vintages in Rioja Alavesa memory.

Vinification

This Gran Reserva was made with the best 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 days of alcoholic fermentation are followed by more days of maceration.

The ageing

The wine was preserved in stainless steel deposits for a period after the second fermentation, then aged in American and French oak barrels for 24 months. Finally, kept in bottles for a minimum of 36 months until it reaches maturity.

Tasting notes

Colour: Dense centre with a clean, dark cherry tone and medium intensity. The edge shifts to a plum-red colour. Truly abundant tears.
Nose: Powerfully elegant and complex. Ripe wild fruit, honey, liquorice and chocolate with notes of vanilla and pepper. The wood is very well integrated.
Palate: Strong and intense. Liquorice and dark cherry, it shows good acidity on the fore palate with pleasant, velvety tannins. Balanced and structured with a long, warm aftertaste.
Food pairing: Sophisticated rice and pasta dishes, blue fish grilled or in sauce, meat stews, roasted lamb, game, free range chicken and Spanish cured meats. Also goes well with many types of cheese.

ARAEX Grands
Spanish Fine Wines

HEREDAD DE BAROJA

Technical data

Varietals	100% Tempranillo.
Vine Age	50 Years Average.
Vineyards	South oriented, 550m altitude plots in villages of Kripan & Elvillar
Fermentation Temperature	26ºC
Fermentation & Maceration Period	21 Days.
Barrel Composition	American & French Oak.
Barrel Age	1-3 Years Old
Time in Barrel	24 Months
Time in Bottle	Minimum 36 Months
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,3g/L
pH	3.6
SO2 free (mg/l)	28mg/L
Residual sugar (gr/l)	1,65g/L
Suggested serving temperature	16º/17ºC
Winemaker	José Antonio Meruelo.

93 POINTS
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