

Heredad de Baroja - Lar de Paula

D.O. Ca. Rioja (Alavesa)

Reserva 2017

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

Rioja Alavesa's 2017 harvest was an exceptional one. High temperatures during early spring led to an early sprouting and greater vegetative growth than usual. However, a frost towards the end of April caused extensive damage to many of Rioja's vineyards. Cold air remained at the bottom of the valleys, so vineyards located higher in altitude were not as affected. High temperatures during summer and the subsequent drought led to an earlier and shorter harvest than usual. It lasted from September 20 to October 2, whereas on average it begins after October 12. Despite the irregularities, wine quality was exceptional, with excellent colour, structure and very sweet ripe tannins.

Vinification

Following selection of 100% Tempranillo grapes, which are then destemmed 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 eight days of fermentation is followed by another six days of maceration.

The ageing

The wine is aged in French and American oak for 24 months, rounding off the ageing period with another 12 months in the bottle.

Tasting notes

Colour: Deep cherry-red colour.

Nose: Great intensity and a combination of ripe fruit and spicy aromas with subtle nuances of ageing in quality oak.

Palate: Elegant, tasty and well structured with fresh fruit, elegant tannins and vibrant acidity.

Food pairing: This wine pairs well with red meats, game, sausages of all types, Serrano-style ham and cured cheeses.



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HEREDAD DE
BAROJA

Technical data

Varietals	100% Tempranillo.
Vine Age	Approximately 35 Years.
Fermentation Temperature	28°C
Fermentation & Maceration Period	14 Days
Barrel Composition	French & American Oak.
Barrel Age	1-2 Years Old
Time in Barrel	24 Months
Time in Bottle	12 Months
Alcohol content (vol)	14.5% vol
Acidity total (gr/l)	5.22g/L
pH	3.7
SO2 free (mg/l)	26mg/L
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	16° - 17°C
Winemaker	José Antonio Meruelo.