

Heredad de Baroja

D.O. Ca. Rioja (Alavesa)

Reserva 2018

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 cycle began with a very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

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

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| 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. |



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