

Heredad de Baroja - Lar de Paula

D.O. Ca. Rioja (Alavesa)

Rosé 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

100% Tempranillo. The grapes are de-stemmed before undergoing alcoholic fermentation in stainless steel deposits. To achieve a fine aromatic extraction, the must is racked and fermented at a maximum temperature of 16°C for 25 days. The resulting wine is fresh and does not undergo oak ageing.

Tasting notes

Colour: Pale rosé, with raspberry hues.

Nose: Fresh strawberry and peach aromas.

Palate: Fresh, fruity and round with a dominance of strawberry notes. Very lively.

Food pairing: This wine goes well with grilled fish, rice dishes, fresh vegetables, salads, a variety of Asian dishes as well as excellent as an aperitif.



AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo
Vine Age	Between 20-40 Years Old.
Fermentation Temperature	16° C
Fermentation & Maceration Period	25 Days.
Time in Bottle	Minimum 2 Months.
Alcohol content (vol)	12.5%
Acidity total (gr/l)	5.65 gr/L
pH	3.18
SO2 free (mg/l)	28 mg/L
Residual sugar (gr/l)	1.6 gr/L
Suggested serving temperature	7°C
Winemaker	José Antonio Meruelo.