

Heredad de Baroja - Lar de Paula

D.O. Ca. Rioja (Alavesa)

Special Cuvée 2021

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

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

Vinification

Following selection of 100% Tempranillo grapes, which are then destemmed and crushed, the must is fermented in stainless steel deposits at 28° C for eight days, followed by a short maceration of four days.

The ageing

The new wine is aged in French and American oak for 8 months, rounding off the ageing period in the bottle.

Tasting notes

Colour: Deep purplish red.

Nose: Explosion of primary aromas with complex and persistent nuances of black fruit and toasty notes of oak.

Palate: Great intensity and structure. A balanced pass on the palate with sweet tannins and fresh acidity.

Food pairing: This wine pairs well with red and white meats - both roasted or in sauce - as well as with greens and vegetable casseroles.

AR A E X
Grands
Spanish Fine Wines



HEREDAD DE
BAROJA



Technical data

Varietals	100% Tempranillo.
Vine Age	Approximately 20 Years
Fermentation Temperature	28°C
Fermentation & Maceration Period	12 Days
Barrel Composition	French & American Oak.
Barrel Age	4 Years Old
Time in Barrel	8 Months.
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	13.5 %
Acidity total (gr/l)	5.44 gr/L
pH	3.34
SO2 free (mg/l)	28 mg/L
Residual sugar (gr/l)	< 2 gr/L
Suggested serving temperature	16°C
Winemaker	José Antonio Meruelo



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