

Heredad de Baroja – Lar de Paula

D.O. Ca. Rioja (Alavesa)

Tempranillo 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

Following the traditional system of carbonic maceration, the wine is made with whole bunches in stainless steel deposits. Fermentation lasts for a maximum of 10 days with pump overs every 8 hours, thus extracting the typical features of Tempranillo. It then undergoes malolactic fermentation. After secondary fermentation, the wine is racked to homogenise it and fine it in deposits, in which the decanting process is facilitated, whereupon it is ready for filtering and bottling.

Tasting notes

Colour: An intensely layered centre with mauve tones near the edges. Lively and clean.

Nose: Clean, varietal aroma characteristic of young Tempranillo. Aromas of forest fruits (blackberries, raspberries) and floral notes.

Palate: Shows a certain amount of character on the fore palate, although its acidity is offset by a warm feel. It shows a pleasant finish with rich tannins. The varietal character is noticeable once more on the palate, with liquorice and a dairy aftertaste.

Food pairing: This wine goes well with red meat dishes, pasta and cheeses as well as excellent with Spanish tapas.



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Spanish Fine Wines



Technical data

Varietals	90% Tempranillo, 10% Garnacha.
Vine Age	20 Years old on average.
Fermentation Temperature	25°C
Fermentation & Maceration Period	7 Days.
Alcohol content (vol)	13,5% vol.
Acidity total (gr/l)	3,8 g/L
pH	3.5
SO2 free (mg/l)	36mg/L
Residual sugar (gr/l)	<1,7/L
Suggested serving temperature	11-13°C
Winemaker	José Antonio Meruelo.