

# Lar de Paula

*D.O. Ca. Rioja (Alavesa)*

## Crianza Edición Limitada 2018

*At the heart of Rioja Alavesa, in the village of Elvillar de Álava, Lar de Paula is transforming the best Tempranillo grapes into great modern Rioja wines. Protected from the north by the Sierra Cantabria and thriving on the fertile Ebro Valley to the south, the region's benign climate ensures the supply of quality fruit from some of the highest vineyards in Rioja. Austere and in tune with its surroundings, the cellar itself has been built with a single purpose in mind - highlighting the best characteristics of the Tempranillo grape through a process in which excellence is the primary concern.*

### 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 percent Tempranillo grapes, which are then de-stemmed and crushed, the must is pre-macerated at 16°C for 2-3 days. It is then fermented in stainless steel deposits at 28°-30° C for 10-12 days with Gaminedes system.

### The ageing

The wine is aged in French oak for 14 months, rounding off the ageing period in the bottle for at least four months.

### Tasting notes

**Colour:** Deep purplish red with garnet hues.

**Nose:** Explosion of primary aromas with complex and persistent nuances of black fruit and toasted notes in background.

**Palate:** Medium bodied with polished tannins but good intensity. A balanced fore palate with fresh acidity, complex and good finish.

**Food pairing:** This wine pairs well with red grilled meats, meat dishes in sauce, greens and vegetables dishes. Also with most types of cheese.

**AR A E X**  
*Grands*  
Spanish Fine Wines

**LAR de PAULA**



## Technical data

Varietals	100% Tempranillo.
Vine Age	50 Years Old.
Fermentation Temperature	28-30°C
Fermentation & Maceration Period	10-12 Days.
Barrel Composition	French and American Oak.
Barrel Age	2-3 Years Old.
Time in Barrel	14 Months.
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5 g/L
pH	3.6
SO2 free (mg/l)	27mg/L
Residual sugar (gr/l)	2g/L
Suggested serving temperature	18°C
Winemaker	José Antonio Meruelo.



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UK



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