

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Crianza Edición Limitada 2021

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

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 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.