

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Garnacha Edición Limitada 2016

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 2016 harvest began late and was defined by drought and high temperatures in July and August followed by favourable conditions in September and October. Extensive rainfall throughout the winter months provided adequate hydration for the vines, making it possible to maintain the exceptional health of the grapes and we proceeded with a staggered harvest once they had reached perfect ripeness in each of the vineyard plots. The alcohol content is lower than in the past two years but reached excellent acidity, tannins and colour levels resulting in one of the best vintages in Rioja Alavesa memory.

Vinification

100% Granacha. The grapes are hand-selected using vibration and sorting tables. The stalks are removed from the grapes without squeezing them. Controlled, long macerations at low temperatures in French oak casks with the cap submerged. The cap is kept moist using the delestage method of gravity in order to achieve the best extraction of the polyphenols. The pressing is carried out using a vertical pneumatic press, and the malolactic fermentation then takes place in French oak barrels. Cold-hot barrel ageing room temperature variation is used at specific times to help the malolactic fermentation process and the stabilisation of the wine.

The ageing

The wine is aged for 10 months in French oak barrels and bottled directly without any type of filtration or clarification.

Tasting notes

Colour: Lively dark cherry-red colour.

Nose: An elegant nose, with floral touches and subtle scents of red fruit. Complex and aromatic.

Palate: Balance between its pleasant tannins and its acidity. It shows graceful, bright, fruit flavours which are smooth, leading to a long mineral aftertaste.

Food pairing: This wine pairs well with beef, chicken, pasta with red sauce, seasonal soups and tangy cheeses.



AR A E X
Grands
Spanish Fine Wines

LAR de PAULA

Technical data

Varietals	100% Garnacha
Vine Age	More than 80 years on average South oriented, 550m altitude plots in villages of Kripan & Elvillar
Vineyards	
Fermentation Temperature	26°C
Fermentation & Maceration Period	21 Days
Barrel Composition	American & French Oak
Barrel Age	1-2 Years Old
Time in Barrel	10 Months
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,0% vol
Acidity total (gr/l)	5,33g/L
pH	3,5
SO2 free (mg/l)	28mg/l
Residual sugar (gr/l)	1,6g/L
Suggested serving temperature	17/18 °C
Winemaker	José Antonio Meruelo

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IWC - 2021 UK

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JAMES SUCKLING
- 2020 USA