

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Graciano Edición Limitada 2017

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

Rioja Alavesa's 2017 harvest was an exceptional one. High temperatures during early spring led to an early sprouting and greater vegetative growth than usual. However, a frost towards the end of April caused extensive damage to many of Rioja's vineyards. Cold air remained at the bottom of the valleys, so vineyards located higher in altitude were not as affected. High temperatures during summer and the subsequent drought led to an earlier and shorter harvest than usual. It lasted from September 20 to October 2, whereas on average it begins after October 12. Despite the irregularities, wine quality was exceptional, with excellent colour, structure and very sweet ripe tannins.

Vinification

100% Graciano. 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 with blue hues.

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

Palate: Balance between its pleasant tannins and its acidity. It shows grace, is bright, with fruit flavours that are smooth and all leading to a long mineral aftertaste.

Food pairing: This wine pairs well with steak, roasted lamb, chicken dishes, pasta in sauce and all types of cheese.

AR A E X
Grands
Spanish Fine Wines

LAR de PAULA



Technical data

Varietals	100% Graciano.
Vine Age	More than 40 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	French Oak.
Barrel Age	1-2 Years Old.
Time in Barrel	10 Months.
Time in Bottle	Minimum 10 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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POINTS

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