

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Reserva 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

Following a careful selection of 100% old vine Tempranillo grapes, which are then de-stemmed and crushed, the must is fermented in Ganimede stainless steel deposits, which use the fermentation process' natural release of carbon dioxide to flood the cap automatically. This innovative method avoids oxidation and better preserves the colour and aromas of the wine. The wine is fermented for 10-12 days at a constant temperature of 28-30°C.

The ageing

The wine is aged in French and American oak for 18 months, rounding off the ageing period with another 12 months in the bottle.

Tasting notes

Colour: High level robe, cherry red colour.

Nose: Great intensity and a combination of ripe fruit and spicy aromas, mineral character and nuances of ageing in quality oak.

Palate: Elegant and tasty, well structured and with mature and elegant tannins. Long and complex aftertaste.

Food pairing: This wine pairs well with red meats, meats in sauce, game, Iberico hams and cured cheeses.



AR A E X
Grands
Spanish Fine Wines


LAR de PAULA

Technical data

Varietals	100% Tempranillo (old vines).
Vine Age	80 Years Old.
Vineyards	South oriented, 550m altitude and +80 years old plots in villages of Kripan & Elvillar
Fermentation Temperature	28-30°C
Fermentation & Maceration Period	10-12 Days
Barrel Composition	French & American Oak.
Barrel Age	1-2 Years Old.
Time in Barrel	24 Months.
Time in Bottle	12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,2 g/L
pH	3.6
SO2 free (mg/l)	28mg/L
Residual sugar (gr/l)	2g/L
Suggested serving temperature	17-18°C
Winemaker	José Antonio Meruelo



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