

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Blanco 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

100% Tempranillo Blanco. After crushing and de-stemming the grapes to free the must, they are placed in stainless steel tanks to undergo cold maceration for 24 hours. The grapes are then pressed to further separate the must from the skins and fermentation begins in the deposits.

Tasting notes

Colour: Very clean and bright. Pale colour with green hues on the edges.

Nose: Intense, complex aromas that harmonise ripe fruit and the well integrated acidity typical of these varieties.

Palate: On the the fore palate, it is smooth and fresh, with good acidity. It is flavourful, reminiscent of white tree fruit (apple and pear), leaving a pleasant aftertaste.

Food pairing: Matches perfectly with any type of seafood, fish, pasta and grilled vegetables.

AR A E X
Grands
Spanish Fine Wines



LAR de PAULA

Technical data

Varietals	100% Tempranillo Blanco.
Vine Age	25 Years Old.
Fermentation Temperature	18°C
Fermentation & Maceration Period	25 Days
Time in Bottle	Minimum 4-6 Months.
Alcohol content (vol)	13% vol
Acidity total (gr/l)	5,55g/L
pH	3,66
SO2 free (mg/l)	28mg/L
Residual sugar (gr/l)	< 2g/L
Suggested serving temperature	10-12°C
Winemaker	José Antonio Meruelo.