

# Lar de Paula

*D.O. Ca. Rioja (Alavesa)*

## Blanco 2024

*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 cycle began with a rainy winter with moderate temperatures, which led to budding even earlier than in 2023. The beginning of spring was also rainy, giving way to a period of prolonged drought that would last until September, with moderate temperatures. The red grape harvest began in October, as usual. The result: a very low-yield harvest of fairly high quality. The 2024 wines are aromatic, well-structured and fairly balanced on the palate.

### 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.

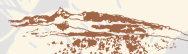
**Nose:** Intense, complex aromas that harmonise ripe fruit and the well integrated acidity typical of these varieties.

**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.