

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Crianza 2018

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 very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

Vinification

100% Tempranillo. Following a careful selection of Tempranillo grapes, which are then de-stemmed and crushed, the must is pre-macerated at 16°C for 2-3 days. It is then fermented in stainless steel deposits at 28°-30°C for 10-12 days.

The ageing

The wine is aged in French and American oak for 12 months, rounding off the ageing period in the bottle for at least 4 months before release.

Tasting notes

Colour: Deep, purplish red with garnet edges.

Nose: Explosion of primary aromas with complex and persistent nuances of black fruit and toasted notes.

Palate: Medium bodied with polished tannins but good intensity. A balanced pass on the palate with fresh acidity.

Food pairing: This wine pairs well with red meats, white and red meat in sauce, pasta in sauce, greens and vegetable dishes.



AR A E X
Grands
Spanish Fine Wines

LAR de PAULA

Technical data

Varietals	100% Tempranillo.
Vine Age	30-50 Years Old.
Fermentation Temperature	28°C
Fermentation & Maceration Period	10-12 Days.
Barrel Composition	American & French Oak.
Barrel Age	2-3 Years Old.
Time in Barrel	12 Months.
Time in Bottle	Minimum 4 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,80g/L
pH	3.38
SO2 free (mg/l)	25mg/L
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	18°C
Winemaker	José Antonio Meruelo.



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