

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Crianza 2022

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 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as it was foreseeable. It has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and a higher concentration of aromas than expected. Despite being one of our earliest harvests in the last ten years, the good weather forecasts and the sanitary state of the vineyard, allowed us to carry out a harvest respecting the perfect state of maturation of each estate. The different maturation rates of the vineyard from one farm to another have been notorious, being one of the longest vintages in recent years. The 2022 wines show good levels of color, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and 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.

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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.