

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Madurado 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 pre-fermentation maceration to ensure maximum extraction of colour and aromas, the must is fermented in stainless steel deposits for 8 days at 26° C.

The ageing

The wine is aged for 4 months in American oak barrels.

Tasting notes

Colour: Lovely violet-red colour.

Nose: Nicely floral with red/black berry fruit (bing cherry), hints of graphite and a touch of dried herbs/grass.

Palate: Flavours of fresh fruit, with a touch of dry grass/hay and well defined, elegant tannins on the finish.

Food pairing: Recommended with rice dishes, meats, meat in sauce and most types of traditional Spanish tapas.

AR A E X
Grands
Spanish Fine Wines



LAR de PAULA

Technical data

Varietals	100% Tempranillo.
Vine Age	30-40 Years Old.
Fermentation Temperature	26° C
Fermentation & Maceration Period	8-10 Days.
Barrel Composition	American oak.
Barrel Age	3-4 Years Old.
Time in Barrel	4 Months.
Time in Bottle	Minimum 2 Months.
Alcohol content (vol)	13,50%
Acidity total (gr/l)	4.67 gr/L
pH	3.55
SO2 free (mg/l)	66 mg/L
Residual sugar (gr/l)	< 2 gr/L
Suggested serving temperature	15-16°C
Winemaker	José Antonio Meruelo.