

Lar de Paula

D.O. Ca. Rioja (Alavesa)

Merus 4 2015

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

This was the earliest harvest in Rioja Alavesa's history. Quality and quantity were excellent due to a favourable climatology during the whole vegetative cycle without any disease. Harvest was concentrated in 4 weeks. Wines have special freshness and elegance.

Vinification

100% even older vine Tempranillo. Following meticulous grape selection, the painstaking winemaking process starts in oak vats where, after the first fermentation, the wine is left to macerate for 20 days. It is then placed in French oak casks where malolactic fermentation takes place. There is no filtration or clarification of this wine.

The ageing

Ageing takes place in new French and American oak barrels for 14 months, with racking using the traditional method taking place every four months. It then continues ageing for at least another 12 months in the bottle.

Tasting notes

Colour: Clean and brilliant, intense cherry-red colour with a ruby rim.

Nose: Complex and powerful with ripe fruit and very well integrated acidity, oak and mineral nuances.

Palate: Very powerful, toasty notes (cocoa and coffee) melded by the high quality wood, perfectly blended with ripe fruit. Very long finish.

Food pairing: Recommended for all types of red meat, quality steaks, roasted game or in sauce and all types of ripe cheeses.



AR A E X
Grands
Spanish Fine Wines

LAR de PAULA

Technical data

Varietals	100% Tempranillo.
Vine Age	80 Years Old.
Vineyards	South oriented, 550m altitude and +80 years old plots in villages of Kripan & Elvillar
Fermentation Temperature	30°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French & American Oak.
Barrel Age	New.
Time in Barrel	14 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,39-5,01g/L
pH	3.52
SO2 free (mg/l)	30-29mg/L
Residual sugar (gr/l)	2g/L
Suggested serving temperature	17-18°C
Winemaker	José Antonio Meruelo.



TIM ATKIN - 2024
UK



DECANTER - 2022
UK