

# Lar de Paula

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

## Rosé Edición Limitada 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

The grapes are hand-selected using vibration and selection tables. The stalks are removed from the grapes without squeezing them. The maceration process takes place in stainless steel tanks with temperature controls and long intracellular fermentations.

### Tasting notes

**Colour:** Pale strawberry-hued centre with high intensity, which is achieved in a rosé made by the traditional method of drawing off the must through gravity.

**Nose:** Intense fruit aromas, with a predominance of strawberry and banana.

**Palate:** Fresh with red fruit flavours. Slightly smoky, with texture, weight and volume. Balanced with good acidity.

**Food pairing:** Seasonal salads, light tapas, steamed and grilled fish and some chicken dishes.

AR AEX  
*Grands*  
Spanish Fine Wines



LAR de PAULA

## Technical data

Varietals	100% Garnacha
Vine Age	30 Years Average
Fermentation Temperature	15°C
Fermentation & Maceration Period	25 Days
Time in Bottle	Minimum 4 Months
Alcohol content (vol)	12,5%
Acidity total (gr/l)	4,74 g/l
pH	3,45
SO2 free (mg/l)	20 mg/l
Residual sugar (gr/l)	< 3g/l
Suggested serving temperature	7/8 °C
Winemaker	José Antonio Meruelo



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