

Lar de Paula

D.O. Ca. Rioja (Alavesa)

White Barrel Fermented Edición Limitada 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

75% Viura and 25% Malvasia. After crushing and de-stemming the grapes to free the must, they are placed in stainless steel deposits to undergo cold maceration for 24 hours. The grapes are then pressed to further separate the must from the skins, and transferred to new French and American oak barrels for slow fermentation over 25 days.

The ageing

This wine spends approximately 100 days in new French and American oak barrels on the lees and is periodically stirred to intensify its aromas that, together with the support of the wood, give the wine a balanced complexity and elegance.

Tasting notes

Colour: Very clean and bright. Pale yellow colour with greenish reflections.

Nose: Intense, complex aromas that harmonise the ripe fruit and the well integrated wood.

Palate: On the fore palate, it is smooth and fresh, with good acidity. It is ample and flavourful, leaving a pleasant aftertaste.

Food pairing: Matches perfectly with any type of seafood, fish and grilled vegetables as well as with strong cheese.



AR A E X
Grands
Spanish Fine Wines


LAR de PAULA

Technical data

Varietals	75% Viura, 25% Malvasia.
Vine Age	40 Years Old.
Fermentation Temperature	18°C
Fermentation & Maceration Period	25 Days
Barrel Composition	American Oak.
Barrel Age	New
Time in Barrel	100 Days.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,44g/L
pH	3.65
SO2 free (mg/l)	27mg/L
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	10-12°C
Winemaker	José Antonio Meruelo.