

Lar de Paula

D.O. Ca. Rioja (Alavesa)

White Barrel Fermented Edición Limitada 2024

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 cycle began with a rainy winter with moderate temperatures, which led to budding even earlier than in 2023. The beginning of spring was also rainy, giving way to a period of prolonged drought that would last until September, with moderate temperatures. The red grape harvest began in October, as usual. The result: a very low-yield harvest of fairly high quality. The 2024 wines are aromatic, well-structured and fairly balanced on the palate.

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.