Lar de Paula

D.O. Ca. Rioja (Alavesa)

White Reserva Edición Limitada 2017

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

Rioja Alavesa's 2017 harvest was an exceptional one. High temperatures during early spring led to an early sprouting and greater vegetative growth than usual. However, a frost towards the end of April caused extensive damage to many of Rioja's vineyards. Cold air remained at the bottom of the valleys, so vineyards located higher in altitude were not as affected. High temperatures during summer and the subsequent drought led to an earlier and shorter harvest than usual. It lasted from September 20 to October 2, whereas on average it begins after October 12. Despite the irregularities, wine quality was exceptional, with excellent colour, structure and very sweet ripe tannins.

Vinification

60% Viura and 40% Malvasia (old vines). After crushing and de-stemming the grapes to free the must, they are placed in stainless steel tanks 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 concentrated wine from old vines spends approximately 9 months in new French 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: Persistent clean and bright. Pale colour with dark greenish reflections.
Nose: Intense, complex aromas that harmonize 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 of mature fruit and dairy.
Food pairing: Matches perfectly with any type of cured cheeses, fatty fish, seafood dishes and grilled vegetables.

ARAEX Grands
Spanish Fine Wines

LAR de PAULA

Technical data

Varietals	60% Viura, 40% Malvasia
Vine Age	60 Years Old.
Fermentation Temperature	18ºC
Fermentation & Maceration Period	25 Days
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	70 Days
Time in Bottle	Minimum 9 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,25g/L
pH	3.44
SO2 free (mg/l)	22mg/L
Residual sugar (gr/l)	< 2g/L
Suggested serving temperature	8-12ºC
Winemaker	José Antonio Meruelo.

91 POINTS
DECANTER - 2025
UK

RIOJA MASTERS - 2024
Spain