R&G Rolland Galarreta

D.O. ROSALEJO

Eldoze 2020

Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.

Vinification

The harvest is carried out exclusively by hand in the early hours of the morning. After washing and refrigerating the grapes, we proceed to a rigorous selection. Vinification is carried out in a combination of small stainless steel deposits and open barrels where we pamper the maceration and take maximum care of the extraction, so that the wine has elegance, finesse and the silkiest tannins. Using gravity, without using presses, to avoid roughness and astringent tannins, we carry out malolactic fermentation in wood, either in barrels or in French oak wood vats. Fermentation: in small stainless steel tanks and in open barrels. Malolactic: in wooden vats and in barrels. Ageing in barrels: 15 months in barrels of 225 and 600 litres of French oak. The yield per hectare is 3.000 kilos. Organic farming.

The ageing

Later the wines will remain in barrels for at least 15 months. During this time we will carry out several racking's by gravity. Altitude: 670 meters above sea level. Soils: scattered with slates and quartzite's.

Tasting notes

Colour: At first glance it is distinguished by its intense, brilliant and crystalline ruby-red colour.
Nose: Its complex aromas of red fruit are in harmony with the nuances provided by ageing in barrels. Its mineral character and great concentration truly stand out.
Palate: On the palate it is fresh, with hints of ripe cherries, with a tart acidity, balanced, elegant, and with an incredibly smooth palate overall.
Food pairing: Red meats, stews, game and cured cheeses.



ARAEX Grands
Spanish Fine Wines

Technical data

Varietals	100% Syrah
Vine Age	More than 20 years on average.
Vineyards	Over 2.5 million years old slate and quartzites.
Fermentation Temperature	25ºC
Fermentation & Maceration Period	20 Days.
Barrel Composition	French Oak.
Time in Barrel	15 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,7% vol
Acidity total (gr/l)	5,74 g/L
pH	3.3
SO2 free (mg/l)	38
Residual sugar (gr/l)	2,2 g/L
Suggested serving temperature	16-18ºC
Winemaker	Michel Rolland.