

R&G Rolland Galarreta

D.O. Ca. Rioja (Alavesa)

Esencia Rioja 2018

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.

The harvest

The cycle began with a very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

Vinification

100% old vine Tempranillo from a selection of 4 specific, small vineyard plots in the upper and highest part of the village of Labastida. The "La Cabaña" (parcel planted in 1964), the "El Bosque" parcel (planted in 1975), the "Espirbel" parcel and the "Marrate" parcel (planted in 1997, the maverick in the blend) together create our "Esencia Rioja" wine that is the epitome of what good Tempranillo can achieve. The grapes are cold macerated during 4 days followed by controlled alcoholic fermentation at 28°C. The first selection of grapes occurs in each plot, the second careful selection is executed with the help of a Vistalys, the latest optical selection table from Bucher Vaslin, which carries out a strict control so that only perfect berries go through. The stalks are removed from the grapes without squeezing them. Grapes are maintained in controlled conditions, with long macerations at low temperatures in oak casks with the cap submerged. The must is naturally pumped over using gravity in order to achieve the best extraction of polyphenols.

The ageing

Grapes from selected old vineyard plots in Labastida. The wine is aged for a total of 15 months in French and American oak.

Tasting notes

Colour: This is a highly-concentrated, dark cherry-red wine.

Nose: A lively, delicate nose with licorice and leather aromas, with hints of black pepper. It keeps the essential aromas of compote fruit.

Palate: It is ample and fleshy and has elegance, complexity and power. On the palate, it shows soft tannins and licorice, a velvety structure and a long, delicious and persistent finish.

Food pairing: Red meats, steak, stews, roasts, game based dishes with or without sauce and cured cheeses.

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Technical data

Varietals	100% Tempranillo.
Vine Age	60 Years Old Average.
Vineyards	South oriented, 4 plots at 550m average altitude in upper part of village of Labastida - La Cabaña, El Bosque, Espirbel and Marrate together create this unique wine.
Fermentation Temperature	26°C
Fermentation & Maceration Period	26 Days.
Barrel Composition	80 % French 20% American Oak.
Barrel Age	New, 2nd and 3rd use
Time in Barrel	15 Months.
Time in Bottle	Minimum 12-14 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	3,6 g/L
pH	3,68
Total Sulphites (mg/L)	115 mg/l
Residual sugar (gr/l)	< 1 g/L
Suggested serving temperature	16-18° C
Winemaker	Michel Rolland.



TIM ATKIN - 2024
UK



GUÍA PEÑÍN -
2024
Spain



RIOJA MASTERS -
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Spain



JAMES SUCKLING
- 2023
USA