

R&G Rolland Galarreta

D.O. Ca. Rioja (Alavesa)

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

The selection of grapes is carried out with the help of a Vistalys, an optical selection table, 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 pressing is carried out using a pneumatic vertical press and the malolactic fermentation then takes place in brand new American oak barrels.

The ageing

The wine is aged for a total of 14 months in new American and French oak barrels.

Tasting notes

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

Nose: A lively, delicate nose with liquorice and fresh fruit aromas of the Tempranillo variety, with spicy hints. 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 liquorice, a velvety structure and a long, delicious and persistent finish.

Food pairing: Red meats, roasts, stews, game and tangy cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	35-40 Years Old.
Vineyards	South oriented, 550m altitude plots in villages of Labastida & Elvillar, therefore "Parcelas 2 Villas".
Fermentation Temperature	26°C
Fermentation & Maceration Period	26 Days
Barrel Composition	Fine American and French Oak
Barrel Age	New
Time in Barrel	14 Months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	3,5 g/L
pH	3.7
SO2 free (mg/l)	30 mg/L
Total Sulphites (mg/L)	120
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	16-18°C
Winemaker	Michel Rolland.



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