

R&G Rolland Galarreta

D.O. Ca. Rioja (Alavesa)

Iconic 2019

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

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Quantity wise, a 25-30% decrease in yield compared to a normal year's harvest. Great concentration of colour and grade that will allow keeping back wines with great longevity and with lots of fruit. Very favourable year for the cultivation of the vine, with two shocks at the beginning and end of the cycle. It was a vintage that accumulated an advance of about 10 days compared to a normal year. The low production, the favourable climate during most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

Vinification

Most parcels are located in the foothills of Sierra Cantabria. In open, French oak casks with temperature control and use of carbonic snow. The grapes are thus kept at a controlled temperature, with long cold maceration to enhance polyphenol extraction. Fermented with full stalked grapes, "pigeage" carried out by hand daily. After the alcoholic fermentation, extraction carried out with care using vertical pneumatic presses; use of semi-toasted Sylvain, Orion and Radoux casks.

The ageing

The wine is aged for a total of 18 months in new French oak from a selection of several top French coopers. It is then bottled and is aged further.

Tasting notes

Colour: Lovely deep dark cherry red colour.

Nose: Ripe and concentrated fruit aromas, with mineral and spice traces, and notes of blackberry and blueberry jam wrapped in creamy oak and tones of toffee and café au lait.

Palate: Concentrated and glycerine like in the center, well-balanced and fruit driven with fine tannins. Very long and expressive, leaving a clear impression of the character of the terroir.

Food pairing: Suggested for dishes such as marmitako, which is a traditional Basque stew prepared by fishermen and made with tuna, tomatoes and green peppers. It also goes well with lamb dishes, beef steak and grilled sea bream as well as with cheese.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	95% Tempranillo, 5% Garnacha.
Vine Age	40 years for Carranavaridas parcel (2ha.) and 25 years old for San Millan (0,7ha.)
Vineyards	North-South orientation poor, calcareous-clay soils
Fermentation & Maceration Period	26 days.
Barrel Composition	100% new French oak.
Barrel Age	New.
Time in Barrel	18 months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,2g/L
pH	3,64
SO2 free (mg/l)	26mg/L
Residual sugar (gr/l)	1,8g/L
Suggested serving temperature	17/18°
Winemaker	Michel Rolland.



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RIOJA MASTERS -
2024
Spain



GUÍA PEÑÍN -
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