

R&G Rolland Galarreta

D.O. Ribera Del Duero

Ribera Del Duero. 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.

The harvest

2020 is a vintage of great interest, yielding genuine wines; contained alcoholic degree, fresh, medium-bodied wines with lots of red fruit. Weather conditions were very favourable, without incident and abundant rains in spring yielding a short cycle year. The summer was hot and dry but subsoil water reserves played in our favour with good night/ day thermal contrast in La Aguilera at 800-900 meters altitude where most vineyards are located. Older age vines played a role, providing greater resistance to drought with low yields, completing the ripening cycle without setbacks and ten days earlier than usual. The harvest started September 24th, ending October 11th.

Vinification

85% Old Vine Tempranillo, 15% Merlot. The grapes come from Finca La Revilla, a moorland estate at more than 900m altitude in Piñel de arriba, Valladolid. The selection of these grapes is carried out in the vineyard and later again at the selection table. The stalks are then removed from the grapes without squeezing them. Long macerations at low temperatures in oak casks with the cap submerged. Malolactic fermentation then takes place in French oak casks. This wine has been bottled without filtration.

The ageing

Grapes sourced from Finca La Revilla, part of the moorlands of Valladolid. The wine is aged for a total of 12 months in American and French oak.

Tasting notes

Colour: Intense, dark ruby colour.

Nose: Alluring aromas of cinnamon, spices, lavender, and black cherry lead to a smooth-textured, nicely balanced wine.

Palate: It is rich, concentrated and fleshy and shows elegance and complexity. On the palate, it shows silky tannins, with a succulent structure and excellent depth.

Food pairing: Red meats, all types of grilled meat, stews, game and cured cheeses.

AR A EX
Grands
Spanish Fine Wines



Technical data

Varietals	85% Tempranillo, 15% Merlot.
Vine Age	>45 Years Old
Vineyards	Highest parts of Finca La Revilla in the Castilian plateau at 960 meters above sea level.
Fermentation Temperature	25-29°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French & American Oak.
Barrel Age	New.
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,7 g/L
pH	3.6
SO2 free (mg/l)	54 mg/L
Residual sugar (gr/l)	2.2 g/L
Suggested serving temperature	16-18°C
Winemaker	Michel Rolland.



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