

At the heart of Rioja Alavesa, in the village of Elvillar de Álava, Fernando Meruelo and family are transforming the best Tempranillo grapes into great modern Rioja wines at Bodegas Lar de Paula. Protected from the north by the Sierra Cantabria and thriving on the fertile Ebro Valley to the south, the region's benign climate ensures the supply of quality

fruit from some of the highest vineyards in Rioja. Austere and in tune with its surroundings, the cellar itself has been built with a single purpose in mind - highlighting the best characteristics of the Tempranillo grape through a process in which excellence is the primary concern.

THE HARVEST

This year in Rioja Alavesa the weather has been especially cold, the summer short and dry, and there has been plenty of rain in early September. This has produced wines with great aromatic notes, particularly those coming from high altitude areas, very fragrant and with great structure.

VINIFICATION

Following a careful selection of 100% old vine Tempranillo grapes, which are then de-stemmed and crushed, the must is fermented in Ganimede stainless steel deposits, which use the fermentation process' natural release of carbon dioxide to flood the cap automatically. This innovative method avoids oxidation and better preserves the colour and aromas of the wine. The wine is fermented for 10-12 days at a constant temperature of 28-30°C.

THE AGEING

The wine is aged in French and American oak for 18 months, rounding off the ageing period with another 12 months in the bottle.



TASTING NOTES

Colour: High level robe, cherry red colour.
Nose: Great intensity and a combination of ripe fruit and spicy aromas, mineral character and nuances of ageing in quality oak.
Palate: Elegant and tasty, well structured and with mature and elegant tannins. Long and complex aftertaste.
Food pairing: This wine pairs well with red meats, meats in sauce, game, Iberico hams and cured cheeses.

TECHNICAL DATA

Varietals	100% Tempranillo (old vines).
Vine Age	60 Years.
Fermentation Temperature	28-30°C
Fermentation & Maceration Period	10-12 Days
Barrel Composition	French & American Oak.
Barrel Age	1-2 Years Old.
Time in Barrel	24 Months.
Time in Bottle	12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,15-4,59g/L
pH	3.64
SO2 free (mg/l)	23-27,9mg/L
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	17-18°C
Winemaker	José Antonio Meruelo

AWARDS



JAMES SUCKLING
 - 2020 USA



TIM ATKIN - 2020
 UK



MUNDUSVINI
 GOLD - 2020
 Germany



MUNDUSVINI
 GOLD - 2019
 Germany



JAMES SUCKLING
 - 2016 USA