RAMÓN BILBAO

HARO · RIOJA ALTA

RESERVA 2014

With all the knowledge and taste of great wine from Rioja Alta.

VARIETY

90% Rioja Tempranillo. 10% Mazuelo and Graciano.

2014 CYCLE

The viticultural cycle was characterised by heavy rainfall. The initial wet and cold winter gave way to the warm spring, which favoured optimal sprouting and meant a good start for vegetative development. Summer was cool and humid, resulting in slow maturation. Late summer and early autumn saw warmth combined with days of rain, leading to heterogeneous maturation. Thanks to great work in the field, each of our plots was harvested at the ideal viticultural moment.

ELABORATION AND AGING

Ramón Bilbao Reserve is made using grapes from our vineyards at Rioja Alta, with an average age of 40 years, to bring out the character of this subregion where the reserve and great reserve wines are historic to the area. Once the best plots to create wine for aging have been selected, the elaboration is carried out in such a way as to preserve the primary character of the fruit. To this end, we use pre-fermentation maceration for 3 to 4 days, post-fermentation maceration for 5 to 7 days, overpumping and daily plunging. Filtering and clarification do not take place until the end. Aging: American Oak Barrel for 20 months: Missouri and Ohio, and a further 20 months in bottle.

TASTING

Maroon-coloured, and of medium-high intensity, this wine is clean and brilliant, and produces tears on the glass.
It is high intensity in nose, with notes of dark fruit, balsamics, sweet spices, toffee and cocoa.
In mouth it has a long finish, is intense and structured, with rounded and mature tannins and good alcohol integration.
The retronasal aroma again is of black fruit and sweet spices.
In short, it is a balanced, harmonious wine. In its ongoing evolution, it is ready to drink, but has great aging potential.

SERVING AND PAIRING

Drinking temperature: between 17ºC and 18ºC.
It is ideal for pairing with traditional dishes such as red meat, game and cured cheese.