

RAMÓN BILBAO

LALOMBA 2017

The jewel from a unique spot

**VARIETY**

90% Garnacha
10% Viura

**2017 HARVEST**

The 2017 vintage is characterized as a dry, warm, low output vintage but with a good concentration. Firstly, the recorded rainfall is 300lt/m2, lower than in the Rioja Alta. With regards to the temperatures during the cycle, these have been normal. It was a cold winter, with recorded temperatures falling to -8°C in January. The frost did not affect this area as the minimum temperatures were -3,0°C. The spring was also warm which brought forward the start of the vegetative cycle. The summer saw temperatures as high as 34°C in May, June, July and August, which combined with the low rainfall in summer resulted in a year of excellent health for the plants. Here this has also been one of the warmest and driest summers on record. On September 8 we commenced the harvest in our exclusive Lalomba wine production.

**WINEMAKING**

Manual harvesting of the grapes into small 12 kilo crates. In an inert atmosphere, the grapes go into the press to obtain the must following the traditional bleeding method by gravity. This must stays with its lees during 48 hours before disgorging. After disgorging it is fermented in concrete deposits. The wine will stay with its lees till the moment of bottling .

**TASTING NOTES**

Pale peach colour. Clear, bright and with signs of “legs”. Aromas of medium intensity on the nose with complex nuances. Notes of fresh red fruit with stones (apricot), and lychee aromas. Citrus fruit (lemon zest, grapefruit). Floral hints (orange blossom) and delicate herbal notes. The sensation in the mouth is good thanks to the perfect balance between the acidity and the oiliness from the ageing on the lees. In the retronasal phase it recalls the notes of fruit and fruity character which we found on the nose. It is a fine wine with excellent harmony. Ready to drink and also to lay down.

**SERVICE AND PAIRING**

Serve at 11°C y 13°C. Ideal for the aperitif moment. Great companion of fishes like salmon, tartare, sushi or mussels.

