

GRAN RESERVA 2011

THE LEGACY OF TIME

A Classic Rioja with a modern touch characterizing the Ramón Bilbao style and philosophy



VARIETY

90 % Tempranillo, 6% Graciano, 4% Mazuelo



THE 2011 HARVEST

The 2011 wine-growing cycle was highly favourable with very few pests or disease. Furthermore, the vegetative cycle evolved superbly with the grapevines in a healthy condition until the end of the cycle despite dry conditions in specific areas. The exceptional healthy state of the clusters was a key aspect of the harvest as this resulted in trouble-free fermentation auguring well-structured wines with good colour. Low output in the vineyards also contributed to the fact that analytically the wines from this vintage are among the top three in the last 30 years in the view of the Regulatory Board. Not in vain was the harvest deemed to be EXCELLENT

Harvest: Occurring in October with excellent conditions.

Location of vineyards: Ábalos (Caramonte), Labastida (Carrapaciña).

Soil type: in Ábalos, loose sandy soil made up of parent rock; in Labastida, early ripening with sandy alluvial soils. Facing South from the Sierra Cantabria.

Height above sea level: 600- 700 m.

Climate: Mild Atlantic



VINIFICATION AND AGEING

Following the selection of the best grapes from old (60-65 year old) vineyards and in a quest for specific acidity and pH characteristics to ensure that the wine lasts a long time, the grapes are cold-macerated for 2 days and then fermented at a controlled temperature for another 8 days. Finally, the wine macerates for 9 days in contact with the skins before being aged for 30 months in American oak barrels and 36 months in bottles in complete silence and darkness in our subterranean cellar. For the 2011 vintage, 120, 000 bottles were produced.



TASTING NOTES

Garnet red colour with medium to high intensity. Bright and in excellent condition. Elegant and complex nose. Aromas of ripe fruit, blackberry, plum, hints of cherry. Spicy with aromatic herbs such as rosemary, from our most outlying vineyards. There is a clear presence of select oak barrels. Hints of sweet spices, pastries and nougat combined with roasted flavours and cocoa. Long, persistent and full-bodied in the mouth. There is a crisp acidity, ensuring a long life, and tamed tannins. A wine in perfect condition which will evolve within the bottle in coming years.



SERVING AND FOOD PAIRING

Serving and food pairing: serve at between 17° C and 18° C.

Perfect with red meats, cured cheeses, barbecues and game dishes.