

RAMÓN BILBAO

HARO · RIOJA ALTA

MIRTO 2014

SINGULAR DISTINCTION



GRAPE VARIETY

100% Tempranillo



2014 HARVEST

Rainfalls have been the main characteristic of 2014 growth cycle. The year began with a cold and humid winter leaving a warm and pleasant spring that favoured an optimal budding and good vegetative cycle development. A fresh summer with high humidity allowed the grapes to ripen slowly. At the end of the summer high temperatures combined with rainy days resulted in a heterogeneous grape ripeness. Thanks to the great work made on the vineyards we have achieved collecting the grapes during the best moment for each parcel. At Ramón Bilbao the harvest started on the 6th of October with Villalba, Labastida and San Asensio and finish the 19th of October.



WINEMAKING

Everything in this wine is an art, from the way the grape clusters are chosen at the bodega's sorting table, to their fermentation in small French oak vats. After painstaking fermentation at controlled temperatures to achieve the highest extraction of aromas and colour, the wine is placed in barriques where malolactic fermentation takes place without rackings, just the periodic stirring of the lees using the "bâtonnage" technique. It spends 19 months in new French Allier oak cask with a medium and medium plus toast level. The wine is bottled without being subjected to any fining or filtering.



TASTING NOTES

Intense ruby-red colour with violet glints. Clean and bright with signs of "legs" or "tears". On the nose it has clean, open aromas of great intensity. The reflection of ripe tempranillo grapes, aromas of fresh red-berry fruit, liquorice, and notes of mountain heath (dry leaves, wood bark and aromatic herbs like rosemary). The time in the wood provides fine, elegant nuances of black pepper, cumin, tobacco and chocolate. Intense, juicy and long on the palate. Medium acidity, polished tannins, well-integrated alcohol and a long, intense finish in which the ripe red fruit, liquorice and oak all reappear. All in all, it is a balanced, harmonious wine which is still evolving and has the potential for a long life ahead of it.



SERVICE AND FOOD PAIRING

Ideal serving temperature between 18 - 19 °C (64,4 -66,2 °F). A marvellous companion to wild mushrooms and truffles. Combines nicely with subtly spiced dishes and unsmoked, medium-cured soft cheeses. It performs beautifully with dark-chocolate based desserts.

