

DESDE  1924

# RAMÓN BILBAO

## Edición Limitada

2020

92

92

Tim Atkin

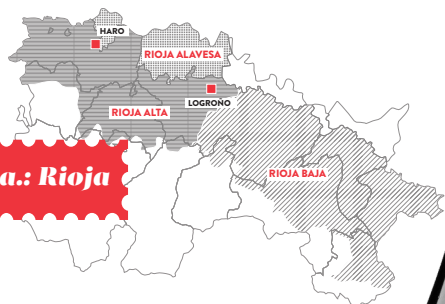
Guía Peñín

Made from a selection of the best grapes and the best casks, this is the second “coupage” of the Ramón Bilbao flagship wine: Mirto.



### You will like it if

you like modernity, taking risks, creating and looking at things differently.



D.O.Ca.: Rioja

### Variety

100% Rioja Tempranillo.

### Vineyards

Plots located at between 450 and 700 metres altitude in various villages near Haro.

### Soil types

Low fertility.



**HARVEST 2020,  
THE VINTAGE  
OF EXTREMES.**

Very mild at the end of autumn and beginning of winter. A frost in April reduced the yield. Vintage classified as “Memorable”.

#### HARVESTING

- Production: 30% below average.
- Started at the beginning of September.
- Manual into 15 kg crates.

### Vinification and Ageing

Selection of clusters and traditional fermentation in wooden vats at a controlled temperature of 27-28°C. Indigenous yeasts are used. Aged for 15 months in new, French-oak casks and the a further 10 months in an underground cellar.

**pH:** 3,49; 5,60 g/l total acidity expressed in tartaric acid.



### Tasting notes:

**APPEARANCE:** deep ruby red in colour, with maroon hues. It is clean and bright, with dense tears.



**NOSE:** expresses the Tempranillo in its pure state, with fresh black fruit (blackberry, plum, cassis), liquorice and elegant wood in the form of cedar, toast, and spices with balsamic notes.



**MOUTH:** juicy on the palate, with balanced acidity, good body and a high concentration of ripe, silky tannins.



Presence of round and fine tannin. The mid-palate is round, full-bodied and persistent.

**Alcoholic content**  
14% Vol.

**Service**  
16-17°C



### FOOD PAIRING

Beef, smoked dishes and international cuisine such as Mexican dishes or spicy Chinese food.

