

DESDE  1924

# RAMÓN BILBAO

## Gran Reserva

2015

91

94

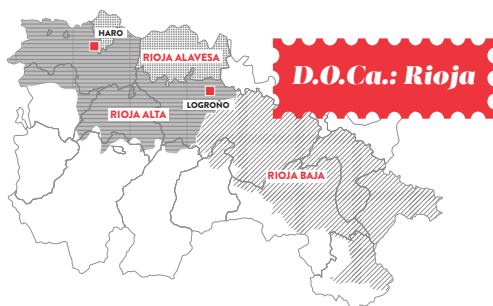
Tim Atkin

Guía Peñín

A wine which is only produced in excellent vintages and which in its soul holds the tradition, craftsmanship and magic of time.

### You will like it if

You are a lover of the great, classic Rioja wines.



### Vinification and Ageing

After the selection of the best grapes from old vines (60-65 years old) and with the search for specific characteristics of acidity and pH to ensure its longevity, the grapes are cold macerated for 4 days to ferment and macerate for up to 16 days. Malolactic fermentation in concrete tanks. 30 months in American oak barrels and 48 months in bottle.

**pH:** 3,49; 5,68 gr/l total acidity, expressed in tartaric acid.



### Tasting Notes:



#### APPEARANCE:

Garnet red colour, with a high intensity layer.

**NOSE:** The nose is clean and rich in nuances, typical of the passage of time. The fruit character predominates, in the form of red and black fruit. It has balsamic notes, aromas of ageing, in the form of vanilla, nutmeg and coconut. Notes of undergrowth, balsamic and spicy aromas.



**PALATE:** On the palate it is long, with volume, silky and refreshing acidity, to keep it alive for years.

ONE OF THE EARLIEST AND QUICKEST HARVESTS

A cool spring helped bud burst and setting. More clusters but smaller berries. A very hot summer, especially in July. Vintage rated "Very Good" by the Control Board.



### HARVESTING

- Second week in October.
- Manual, with selection of ideal clusters.
- Each plot according to level of ripening.



### FOOD PAIRING

Perfect match for red meat, mature cheeses, barbecues and game dishes.

