



RAMÓN BILBAO

Mirto

2016

94

95

Tim Atkin

Guía Peñín

Produced only in excellent years from the best old vines from eight villages around Haro and with selection of only 1 or 2 vats after separate fermentation of the plots.

### Vinification and Ageing

Selection of clusters and fermentation at a controlled temperature. Malolactic in the cask with "bâtonnage". Aged for 18 months in new French, Allier oak casks with carefully selected toast. Bottled with no fining or filtering.

pH: 3,44; total acidity: 5,92 gr/lTartaric acid.



### You will like it if

You are looking for excellence, complexity and elegance of a true icon.



D.O.Ca.: Rioja

### Variety

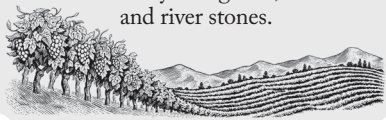
100% Tempranillo Riojano.

### Vineyards

"Situated in eight different villages near Haro with vines over 90 years' old. The best are chosen each year for Mirto. For this vintage, vineyards come from Cuzcurrita area".

### Soil types

Sandy with gravel, and river stones.



2016, A YEAR OF EXCELLENT CLIMATE.



### Tasting Notes:



**APPEARANCE:** Deep ruby-red colour with purple hues. Clear, bright sheen. Signs of tears when swirled in the glass.



**NOSE:** Clean and open with highly intense complex aromas. Pure Rioja Alta tempranillo aromas of liquorice, balsamic nuances, dark fruit and spices (cloves, nutmeg and black pepper), smoked aromas, chocolate and coffee beans, and balsamic notes like mint and sandal.



**PALATE:** Intense, juicy and long. Medium acidity, ripe tannins and integrated alcohol. Balanced and in perfect harmony with complexity.



Alcoholic strength

14% Vol.

Service

18-19°C



The growing season was 15 days later than usual. A very cold winter and rainy spring. A dry summer with high temperatures facilitated the final phase, leading to a high-quality harvest.

### HARVESTING

- Began in the 3rd week of September
- Perfect state of maturation.
- Manual, in boxes of 15 kg.
- Vintage qualified as "Very good".



### FOOD PAIRING

Red meats, poultry. Sausages, cured cheeses. And in sweet moments it can be paired with dark chocolate.

