

DESDE  1924

# RAMÓN BILBAO

## Crianza

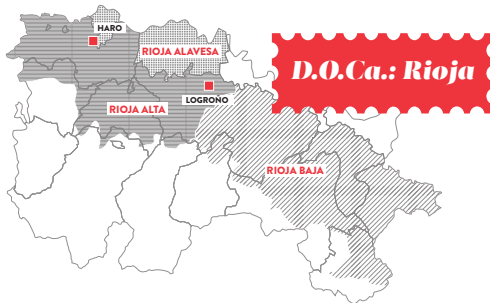
### 2019

**90** **91**  
Tim Atkin Guía Peñín

An updated classic, aged in American-oak casks. Versatile, fruity and balanced. A wine made to be enjoyed at any time with the aroma and taste of the best Rioja tempranillo.

### You will like it if

for everyday drinking you prefer a wine packed with freshness but with the personal twist of Ramón Bilbao.



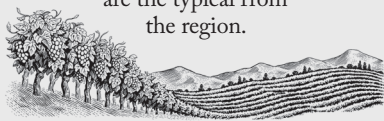
**Variety**  
Tempranillo.

### Vineyards

Selected vineyards from the whole of the Rioja region.

### Soil types

Alluvial and calcareous soils are the typical from the region.

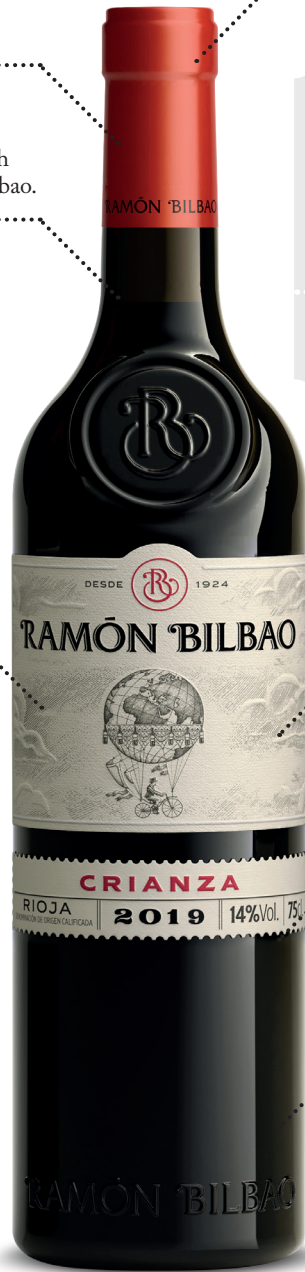


**2019 HARVEST, A HOT, DRY YEAR.**

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

Each plot carefully monitored throughout the cycle and picked at the ideal moment in each case. Plots fermented separately at a controlled temperature (27-28°C) and the final blending made before cask ageing for 14 months in American-oak casks.

**pH:** 3.51; 5,57 gr/l total acidity expressed in tartaric acid.

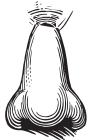


### Tasting Notes:



**APPEARANCE:** Ruby red in colour with violet hues.

**NOSE:** Clean and sharp in nose. Aromas of fruit, both black and red with nutshell and floral notes. The barrel adds aromas of sweet spices, nutmeg, vanilla and even hints of cinnamon.

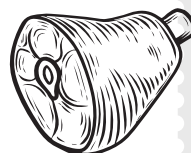


**PALATE:** Pleasant and juicy on the palate. Medium weight, medium acidity and well-integrated. In retronasal, the fruity and spicy notes reappear.

Overall, it is a harmonious, balanced wine, in constant evolution, with good fruit intensity.

**Alcoholic strength**  
14% Vol.

**Service**  
16-18°C



### FOOD PAIRING

Charcuterie and mild cheeses, meats like lamb and even blue fish.

