

DESDE  1924

RAMÓN BILBAO

Crianza

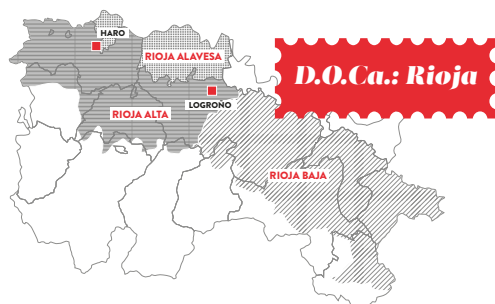
2018

**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

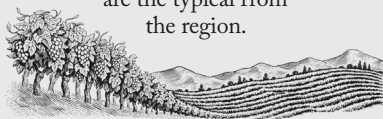
100% Tempranillo Riojano.

### Vineyards

Selected vineyards from the whole of the Rioja region.

### Soil types

Alluvial and calcareous soils are the typical from the region.



**HARVEST 2018:  
AN ATLANTIC  
YEAR**

- Severe, long and rainy winter.
- Grape cycle delayed 15 days.
- Perfect ripening and balance.

### HARVESTING

- Production: 10% above average.
- Starts at the beginning of Sept.
- Manual in boxes of 15 kg.

### 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:** 3,52; 5,57 gr/l total acidity expressed in tartaric acid.



### Tasting Notes:



**APPEARANCE:** Ruby red color with violet hints. Medium intensity. Clean and bright.

**NOSE:** Medium intensity (+), with aromas of black fruit, plum and black cherry, notes of liquorice, black pepper and sweet spices (Vanilla and coconut). Assembled and integrated aromas.



**PALATE:** On the palate it is fresh, with vibrant acidity, and medium length. A wine in harmony, with a perfect balance between fruit, acidity and structure.

**Alcoholic strength**  
**13,5% Vol.**

**SERVICE**  
**16-18°C**



### FOOD PAIRING

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

