

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.



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.



Variety

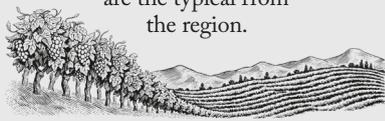
100% Tempranillo Riojano.

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.

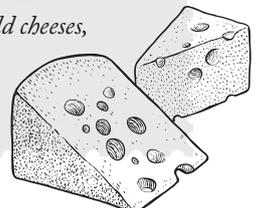
HARVESTING

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



FOOD PAIRING

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



Alcoholic strength
13,5% Vol.

Service
16-18°C