

RAMÓN BILBAO

HARO · RIOJA ALTA

RESERVA 2015

THE WISE WINE

A wise wine with all the knowledge and flavour of the Rioja Alta subregion.



VARIETY

90 % Tempranillo, 10% Graciano y Mazuelo



2015 HARVEST

It will go down as one of the earliest and quickest harvests in history. Ramón Bilbao finished on 17 October, a date where in other vintages we would still be in the middle of harvesting. Winter of abundant rain and snowfall which created significant reserves of moisture for the rest of the cycle. Cool spring which favoured good budding and setting. This meant a greater number of clusters but smaller fruits. A very hot summer, especially in July, with the highest temperatures ever recorded. The months of September and October with little rainfall and cool, breezy, sunny days, which were good for the harvesting and allowed us to choose the “right day” for each of the plots. The results were clean and fruity wines. This harvest was classified as Very Good by the Control Board of the D.O. Ca Rioja



WINEMAKING AND AGEING

Ramón Bilbao Reserve is made using grapes from our vineyards at Rioja Alta, to bring out the character of this subregion where the Reservas and Grand Reservas wines are historic to the area. Once the best plots to create wine for aging have been selected, the elaboration is carried out in such a way as to preserve the primary character of the fruit. To this end, we use prefermentation maceration for 3 to 4 days, post fermentation maceration for 5 to 7 days, overpumping and daily plunging. Filtering and clarification do not take place until the end. Aging: American Oak Barrel for 20 months: Missouri and Ohio and a further 20 months in bottle.



TASTING NOTES

Garnet-red with medium-high depth of colour. Clear and bright with a presence of tears. High intensity on the nose with notes of black fruit and fresh red berries. Sweet, spicy aromas of vanilla, cumin, pastries and mentholated nuances of wild herbs. A fresh, intense mouth-feel with good acidity, ripe tannins and well integrated alcohol. In the retronasal aftertaste the red fruit and sweet spices reappear. It is a balanced, harmonious wine which is still evolving, ready to drink now, but with great cellaring potential. The finish is of a wine which is full-bodied and well-structured. The aftertaste brings back the hints of fruit and oak experienced in the mouth. On balance, this is a well-balanced harmonious wine. In a state of evolution, it is ready to drink but with great potential for storage.



SERVICE AND PAIRING

Best served between 17° C and 18° C. This wine pairs perfectly with traditional food such as red meats, game and mature cheeses.