



RAMÓN BILBAO

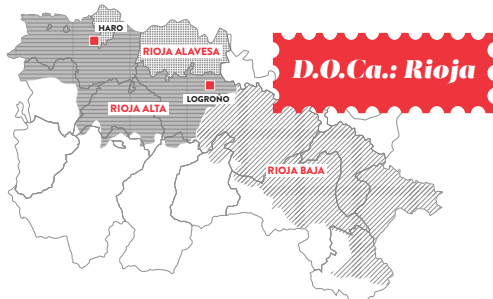
Selección Especial

2018

The perfect combination between the best Riojan tempranillo and the most subtle Garnacha.

You will like it if

you are searching for a unique wine that reflects the true spirit of Rioja with a modern approach.



Vinification and Ageing

Vinification separately in different tanks, Tempranillo at 27°C and Garnacha at 24°C. The fermentation process ended in 20 days and after the malolactic fermentation ageing process started to give it complexity and structure. 8 months in American barrels.

pH: 3,68; 5,5 gr/l total acidity, expressed in tartaric acid.



Tasting Notes:



APPEARANCE:

Ruby red color with violet hues. Clean, bright and with the presence of tears.

NOSE: It is fresh, medium intensity, where aromas of black fruit predominate, hints of red fruit (Strawberry and blueberries), balsamic profile, floral (violets) and spicy aromas (Cloves, nutmeg), chocolate and coffee.



PALATE: It is intense, fresh and balanced acidity with a moderate presence of tannins from the grape and the barrel.

Alcoholic strength
13,5% Vol.

Service
16°C

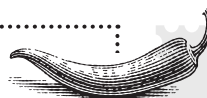
2018 VINTAGE,
AN IDEAL HARVEST.

Vegetative cycle began late. Mild autumn, rainfall in September. Slow, staggered but unceasing ripening.



HARVESTING

- Perfect state of health.
- Started on September 23rd.
- Manual picking into 15kg crates.



FOOD PAIRING

Perfect pairing with highly spiced and seasoned meats in the Oriental style (Thai) stands out. It is recommendable with full-bodied but creamy textured cheeses (Stilton).

