

DESDE  1924

RAMÓN BILBAO

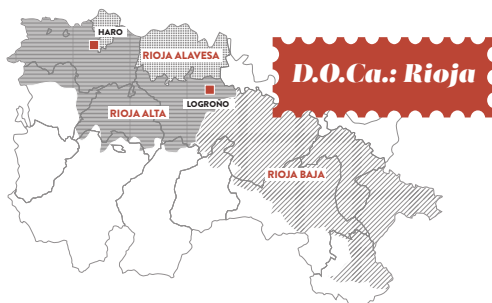
Organic.

2021

A Rioja made with a careful selection of the best grapes from our organic vineyards, which combines the elegance of Tempranillo with the freshness of Garnacha.

You will like it if

you are looking for an organic wine, with a unique, fruity and different style.



Variety

80% Tempranillo and 20% Garnacha.

Vineyards

Tempranillo Plots located in different locations of Rioja, and Garnacha plots in Rioja Oriental area.

Soil types

Rocky, with areas of clay and a lower limestone lever.

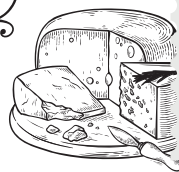


**A VERY LONG
HARVEST, HIGH
QUALITY**

On the whole, it has been a warm year, but with conditions of high humidity.

HARVESTING

- End of September. Very short duration.
- Normal production.
- Good acidity.



Vinification and Ageing

When the grapes arrive at the winery, the bunches are destemmed. Alcoholic fermentation takes place in stainless steel in controlled temperature conditions. When Malolactic fermentation is finished, the wine is racked to American barrels, and it is aged for 8 months.

pH: 3,49; 5,65 g/l expressed in tartaric acid.

Alcoholic content

13,5% Vol.

Service

14-16°C.



Tasting notes:



APPEARANCE: ruby red in colour, high layer.

NOSE: hints of fresh fruit, with notes of raspberry, blackberry and blueberry. Subtle presence of barrel aromas, with notes of cedar, balsamic and spices.



MOUTH: balanced acidity, presenting perfect harmony with the concentration of round tannins and fruit concentration. The finish is long, leaving the same fruity aftertaste as on the nose.



FOOD PAIRING

Perfect for pairing with pasta dishes, matured cheese, white meat or grilled fish.