

RAMÓN BILBAO

THE JOURNEY COLLECTION

Crianza

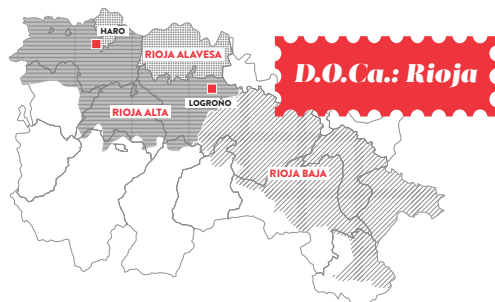


2017

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 (28-29°C) and the final blending made before cask ageing for 14 months in American-oak casks.

pH: 3,58; 5,7 gr/l total acidity expressed in tartaric acid.



Tasting Notes:



APPEARANCE: Ruby-red with violet hues and medium depth of colour. Clear and bright sheen with signs of tears.

NOSE: Medium aromatic intensity. Clean, open nose with aromas of black and red fruit, nutshells and certain floral notes. Sweet aromas of nutmeg, vanilla and even reminders of leather.



PALATE: Pleasant, medium intensity and acidity. Well-integrated alcohol. The red and black fruit notes reappear in the retrossanal phase.

2017 HARVEST,
THE EARLIEST
ON RECORD.

The hottest in the last 10 years.
Low rainfall: 350 l/m².
High spring temperatures, the growing cycle began 15 to 20 days early.
Heavy frost on 28 April: -3.3 °C.

HARVESTING

- Yield: 30% Below average.
- Started early September.
- Manual picking into 15 kg. crates.



FOOD PAIRING

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

