DESDE 1924

RAMÓN BILBAO

LÍMITE NORTE

2019

A wine which explores the most western zone of Rioja through two little used, indigenous varieties, grown in an extreme climate with influences of Atlantic freshness.

The landscape

Formed by the Montes Obarenes and rivers Oja and Tirón. This is the last place in Rioja to be harvested.

CUZCURRITA · HARO
RIOJA ALAVESA
RIOJA ALTA · LOGROÑO
RIOJA ORIENTAL

D.O.Ca.: Rioja

Grape Varieties
50% Maturana Blanca and 50% Tempranillo Blanco.

Vineyards and Climate

Situated in Cuzcurrita, at an altitude of 450 m and with a north-south exposure and extreme Continental climate which preserves the white wine's acidity and freshness.

Soils

Shallow, alluvial and gravel soil with little moisture retention. Warm, favouring ripening through the absorption of temperature from the stones.

2019 HARVEST A HOT, DRY YEAR.

• Severe, long and rainy winter.

• Grape cycle delayed 15 days.

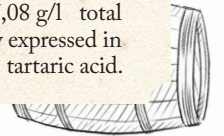• Perfect ripening and balance.

HARVESTING

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

EXPLORO NUEVOS PAISAJES BUSCO LOS LÍMITES
2019

RESERVA 201
LÍMITE NORTE
de
RAMÓN BILBAO
TEMPRANILLO BLANCO
MATURANA BLANCA
RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

Vinification and Ageing

Gravity settling. Fermentation with slight turbidity in concrete at different temperatures. Maturana Blanca at 15ºC to favor the floral character and Tempranillo Blanco at 17ºC to achieve complexity and structure on the palate. Ageing on fine lees in concrete, amphora and 600 litre French cask. Assemblage and ageing in 225-litre French casks for 6 months, plus 12 months in bottle.

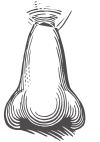**pH:** 3,31; 7,08 g/l total acidity expressed in tartaric acid.

Tasting notes:

APPEARANCE: golden colour, medium intensity.

NOSE: complex, with stone fruit (peach and apricot), citrus (lime peel) and floral notes. The wood is integrated and shows up in the form of vanilla and spices.

MOUTH: refreshing acidity with medium body. Fantastic balance between acidity, fruit concentration and alcohol. The finish is long, with a pleasant texture that will improve and gain complexity over several years.

Alcoholic content	Service
12,5% Vol.	10-12ºC

FOOD PAIRING

Best with pale meat, truffled guinea fowl, creamy cheeses like gorgonzola and oily fish or cod cheeks.