

RAMÓN BILBAO LÍMITE SUR

2019

A Rioja from an unknown plot in the Sierra de Yerga, where the altitude reduces the summer heat and the cierzo and east coast winds can be felt.

The landscape

corresponds to the extreme eastern tip of La Rioja with a clear Mediterranean influence. Thyme, rosemary, holm oaks...



D.O.Ca.: Rioja



Variety

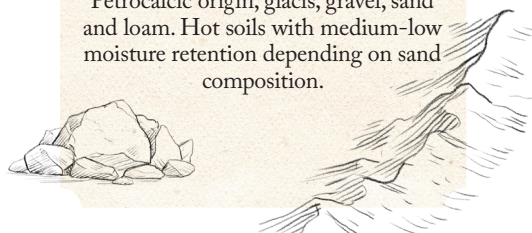
100% Garnacha.

Vineyards and climate

Planted in 1977 and 2014. Situated in the highest part of the eastern tip of La Rioja. North facing and a continental-atlantic climate. Altitude 500-600m.

Soils

Petrocalcic origin, glaucis, gravel, sand and loam. Hot soils with medium-low moisture retention depending on sand composition.



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.



FOOD PAIRING

Perfect to accompany red meat, mature cheeses, rice dishes with meat and game birds.



Vinification and Ageing

Pre-fermentation maceration to preserve floral aromas and colour extraction. Fermentation in concrete (with a percentage of stems to provide freshness and tannin) at 24°C. Aged in different materials (amphorae, 600l barrels and concrete). Assembled and aged in 225-litre French casks for 8 months.

pH: 3,38; 5,95 g/l total acidity, expressed in tartaric acid.



Tasting notes:



APPEARANCE: delicate ruby red colour, high intensity, clean, bright and with presence of tears.

NOSE: fresh and true to the variety, denoting red fruit (blueberry, strawberry and raspberry), with notes of aromatic herbs (thyme and rosemary), balsamic notes (mint) and wood aromas (spices and cedar).



MOUTH: crisp acidity, moderate concentration of elegant tannins. Delicate body and long finish.

Alcoholic content
14,5% Vol.

Service
16-18°C

