



RAMÓN BILBAO

Reserva

2016

92

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Tim Atkin

Guía Peñín

A wine which combines the classic Rioja ingredients to perfection, such as the tempranillo and American oak, to which we add our own unique personality.



Vinification and Ageing

Pre-fermentative maceration for 2 days, and after fermentation it was kept in maceration for 4 days. After malolactic fermentation, the wine is transferred to American oak barrels for 20 months, and will finish its elaboration phase after a few months in the bottle.

pH: 3,48; 5,72 gr/l total acidity, expressed in tartaric acid.

Variety

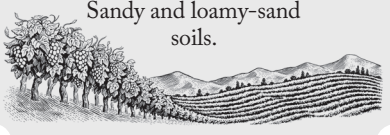
90% Tempranillo y 10% mazuelo and graciano.

Vineyards

From different plots located in the Rioja Alta. Bush vines over 40 years' old.

Soil types

Sandy and loamy-sand soils.



Alcoholic strength
14% Vol.

Service
17-18°C



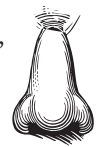
Tasting Notes:

APPEARANCE:

Ruby red colour. Medium-high intensity with the presence of tears, clean and bright. Frank and complex on the nose. With hints of red fruit from the fresh vineyards of Rioja Alta.



NOSE: Balsamic and spicy aromas, all in perfect balance with the aromas of leather, tobacco leaf and tea after bottle ageing.



PALATE: Long on the palate, with fresh acidity, creamy and pleasant tannins. In short, a balanced wine, in harmony and ready to enjoy.



You will like it if
you love the purest Rioja tradition.

2016, A YEAR OF EXCELLENT CLIMATE.

The growing season was 15 days later than usual. A very cold winter and rainy spring. A dry summer with high temperatures facilitated the final phase, leading to a high-quality harvest.

HARVESTING

- Began in the 3rd week of September
- Perfect state of maturation.
- Manual, in boxes of 15 kg.
- Vintage qualified as "Very good".



FOOD PAIRING

Combines perfectly with traditional dishes like red meat and matured cheeses.

