

2019

RAMÓN BILBAO

VINEDOS DE ALTURA

(93)

93

Tim Atkin

Guía Peñín

Made in a unique spot at an altitude of 700 m, where the extreme conditions give the grapes characteristics which are impossible to find anywhere else.

# You will like it if

you like to discover wines with a unique personality.



### Variety

50% Tempranillo, 50% Garnacha

### Vineyards

Divided between two zones: Ábalos brings the tempranillo and Tudelilla the garnacha. Altitude above 700 m, giving the fruit freshness and elegance.

### Soil types

Ábalos: Sandy soil from the decomposition of the bedrock (chalky sediments).



## 2019 HARVEST, A HOT, DRY YEAR.

Very mild at the end of autumn and beginning of winter. A frost in April reduced the yield. Vintage classified as "Memorable".

HARVESTING

- Production: 30% below average.
- Started at the beginning of September.
- Manual into 15 kg crates.

### Vinification and Ageing

Selection of grapes and maceration before fermentation to extract aromas and colour. The two varieties fermented separately to obtain different nuances. Malolactic fermentation in French-oak vats. 15 months' cask ageing.

**pH:** 3.46; 5.85 gr/lt total acidity, expressed in tartaric acid.



### Tasting Notes:



#### **APPEARANCE:**

Bright ruby red in colour, with the presence of tears when the glass is swirled.

**NOSE:** The nose is clean and sharp, and it has a charismatic aromatic profile comprising the two varieties that make up this wine. The Garnacha contributes red fruit in the form of cherry and strawberry. The Tempranillo expresses itself in the form of liquorice and fresh blackberry, aromas of aromatic herbs and undergrowth.



**PALATE:** On the palate it is vibrant, with acidity, medium body and pleasant tannin. The retronasal is rich in fresh aromas of fruit and aromatic herbs.

Overall, it is a wine of quality, in balance, in harmony and inn evolution, promising great potential.

Alcoholic strength 14% Vol.

Service 16-18°C



### **FOOD PAIRING**

Asian meat dishes, Galician beef chops, and strong-flavoured cured pork. Stilton-type cheeses.