

RAMÓN  BILBAO



RESERVA 2019



Reserva is a wine that perfectly combines Rioja's classic ingredients, Tempranillo and American oak, with the addition of Ramón Bilbao's unique personality and style.

D.O.Ca. VARIETY

Rioja. 90% Tempranillo with 10% Graciano and Mazuelo.

TERROIR

Vineyards from various estates in Rioja Alta, with vines over 40 years old, planted in a bush training system. Its soils consist of a ferrous-clay texture, with a calcareous base. A terroir that provides freshness and extends the ripening period.

2019 VINTAGE

The growth cycle was marked by irregular budburst and fruit set, which required a meticulous and artisanal approach. Every corner of the vineyard was treated with precision, adapting tasks such as leaf removal to improve aeration and ensure a perfect health of the grapes. The result was a balanced phenolic ripening with acidity, giving this vintage an extraordinary aging potential.

WINEMAKING

Fermentation in stainless steel tanks and 20 months of aging in 225-liter American oak barrels of second and third year use. Its character is perfected with an additional 20 months of bottle aging, achieving a perfect harmony before being released to the market.

STYLE

Reserva embodies pure Rioja Alta. It possesses a distinctive complexity, with aromas of red fruit alongside elegant, well-balanced oak. It is fresh, with integrated acidity, great body, a long finish, and rounded tannins.

PAIRING

It pairs perfectly with traditional dishes, such as lamb chops, chorizo, roast pork, and cured meats and cheeses.

ALCOHOL : 13, 95% | ACIDITY : 5, 89 G/L | PH : 3, 47.