

RAMÓN BILBAO

HARO · RIOJA ALTA

RESERVA 2012

THE WISE WINE

A wise wine with all the knowledge and flavour of the Rioja Alta subregion.



VARIETY

90 % Tempranillo, 10% Graciano y Mazuelo



2012 HARVEST

The 2012 vintage was characterized by an absence of rain during a large part of the growing cycle. Correct evolution of the vines in each of the stages. It is worth noting the increase in temperatures from May onwards which benefited the correct development of the branches and flowering and subsequent correct fruit setting. At the end of the month of September, just before harvesting started, there was some rainfall which proved very positive for the ripening process, bringing the right final balance to the fruit which, helped by the excellent health of the grapes during the harvest and the complete ripening, both physiologically and in terms of phenol content and aromatic intensity. This harvest was classified as Very Good by the Control Board of the D.O. Ca Rioja



WINEMAKING AND AGEING

Ramón Bilbao Reserva is produced from grapes from our Rioja Alta vineyards which are on average 40 years old as an expression of the character of this sub-region where the Reservas and Grandes Reservas are historical wines in the area. The best plots are selected to produce a wine to be laid down. Wine production is oriented at preserving the primary character of the fruit and for this we employ maceration processes lasting preferably 3 or 4 days, post-fermentation processes from 5 to 7 days, and daily pumpover and punching the cap processes. The wine is not clarified or filtered until the end of the process. Ageing process: American oak Barrel for 20 months: Missouri and Ohio then bottle-ageing.



TASTING NOTES

Ruby red in colour, with a moderate to high colour intensity. Clean, bright wine with evident tears. The nose is clean, with highly intense aromas and rich in nuances. Notes of red and black fruit, hints of liquorice, menthol aromas balanced with aromas from the barrel-ageing process (biscuit, nutmeg, cinnamon). The aromas are in a state of evolution. The nose is highly intense with a strong impact. The alcohol and acidity are balanced.



SERVICE AND PAIRING

Best served between 17° C and 18° C. This wine pairs perfectly with traditional food such as red meats, game and mature cheeses.