

DESDE  1924

RAMÓN BILBAO

Reserva Original

2016

94

93

Tim Atkin

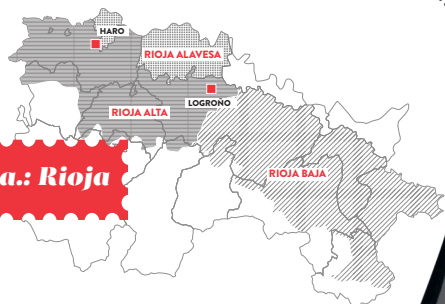
Guía Peñín

From the strength that comes from the experience and know-how of so many years, Reserva Original is born, a tribute to a person who always believed in wine.



You will like it if

you like breaking the rules and exploring new territories through a unique wine.



D.O.Ca.: Rioja

Variety

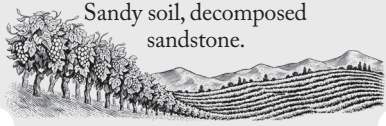
100% Tempranillo and a few odd stocks of white varieties (Malvasia and Garnacha).

Vineyards

Grapes from 2 13 hectare vineyards located in Villalba de Rioja, at an altitude of 650m, planted in 1942 and 2005.

Soil types

Sandy soil, decomposed sandstone.



ONE OF THE EARLIEST AND QUICKEST HARVESTS

A cool spring helped bud burst and setting. More clusters but smaller berries. A very hot summer, especially in July. Vintage rated "Very Good" by the Control Board.

HARVESTING

- Cool, sunny well-ventilated days.
- Plot by plot at optimum ripeness.
- Finished on 17 October.

Vinification and Ageing

Made in French oak vats. Contact with the skins before, during and after fermentation, with a total of 20 days of maceration. Malolactic fermentation takes place in French oak barrels, for greater integration of the wood. The ageing phase begins in these same barrels and after 20 months, the wine is bottled to begin the second ageing in the bottle to achieve a perfect balance and refinement.

pH: 3,46; 5,89 gr/l total acidity, expressed in tartaric acid.

Tasting Notes:

APPEARANCE: Ruby red colour, medium-high robe. Clean, bright and with presence of tears.

NOSE: Clean nose, with the pure expression of Tempranillo. Rich in red fruits, floral notes, hints of bakery, with balsamic and spicy nuances.

MOUTH: In the mouth it is intense, fresh, with the vibrant acidity that the vineyard preserves in the Villalba area and which ensures great longevity. It is a wine with ageing potential, but at the same time ready to drink, due to its roundness and creaminess

Alcoholic strength
14% Vol.

Servise
17-18°C

FOOD PAIRING

Perfect to enjoy with beef, smoked dishes, soft cheeses and international cuisine.

