

R&G Rolland Galarreta

D.O. Ca. Rioja (Alavesa)

Rioja 2016

Two cultures, two different winemaking styles but a common goal brought together the renowned French winemaker Michel Rolland and Spanish wine visionary Javier Galarreta. They both believe in Spain's excellent and diverse terroir and together have extensive know-how to make great quality wines with real projection in the international markets. As one of the most influential winemakers in the world, Michel Rolland has worked with winegrowers across 15 countries and has influenced many aspects of both the French and the global wine sectors. Since establishing ARAEX Grands in 1993, Javier Galarreta has applied his vast wine knowledge and that of sales strategy to place Spanish wines amongst the greatest. The R&G project, began in 2010 in Rioja Alavesa, Ribera del Duero and Rueda, spread to Priorat, Montes de Toledo and Jerez in 2014, and contributes to make wines from Spain's Finest Terroirs. Today this "terroir driven brand" crafts wines in the top Spanish wine growing regions. The R&G Project holds exclusive terroirs in the following areas with a selection of unique plots from the best selected parcels. A total of almost 80 hectares from the best regions of Spain.

The harvest

The 2016 harvest began late and was defined by drought and high temperatures in July and August followed by favourable conditions in September and October. Extensive rainfall throughout the winter months provided adequate hydration for the vines, making it possible to maintain the exceptional health of the grapes and we proceeded with a staggered harvest once they had reached perfect ripeness in each of the vineyard plots. The alcohol content is lower than in the past two years but reached excellent acidity, tannins and colour levels resulting in one of the best vintages in Rioja Alavesa memory.

Vinification

100% Tempranillo, from parcels in two villages of Rioja Alavesa - Labastida and Elvillar. The selection of grapes is carried out with the help of a Vistalys, the latest optical selection table from Bucher Vaslin, which carries out a strict control so that only perfect berries go through. The stalks are removed from the grapes without squeezing them. Grapes are maintained in controlled conditions, with long macerations at low temperatures in oak casks with the cap submerged. The must is naturally pumped over using gravity in order to achieve the best extraction of polyphenols. The pressing is carried out using a pneumatic vertical press and the malolactic fermentation then takes place in brand new American oak barrels. Cold-hot rooms are used at specific times to help the malolactic fermentation process and the stabilisation of the wine.

The ageing

Grapes from 2 parcels in two different villages of Rioja Alavesa. The wine is aged for a total of 12 months in new American and French oak barrels.

Tasting notes

Colour: This is a highly-concentrated, dark cherry-red wine.

Nose: A lively, delicate nose with liquorice and fresh fruit aromas of the Tempranillo variety, with spicy hints. It keeps the essential aromas of compote fruit.

Palate: It is ample and fleshy and has elegance, complexity and power. On the palate, it shows soft tannins and liquorice, a velvety structure and a long, delicious and persistent finish.

Food pairing: Red meats, roasts, stews, game and tangy cheeses.

ARAEX
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	35-40 Years Old.
Vineyards	South oriented, 550m altitude plots in villages of Labastida & Elvillar, therefore "Parcelas 2 Villas".
Fermentation Temperature	26°C
Fermentation & Maceration Period	26 Days
Barrel Composition	Fine American and French Oak
Barrel Age	New
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5 % vol
Acidity total (gr/l)	4,9 g/L
pH	3,9
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	16-18°C
Winemaker	Michel Rolland.



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