

RAMÓN BILBAO LÍMITE NORTE

2017

A wine which explores the most western zone of Rioja through two little used, indigenous varieties, grown in an extreme climate with influences of Atlantic freshness.

The landscape

Formed by the Montes Obarenes and rivers Oja and Tiron. This is the last place in Rioja to be harvested.



D.O.Ca.: Rioja

Grape Varieties

50% Maturana Blanca and 50% Tempranillo Blanco.



Vineyards and Climate

Situated in Cuzcurrita, at an altitude of 450 m and with a north-south exposure and extreme Continental climate which preserves the white wine's acidity and freshness.

Soils

Shallow, alluvial and gravel soil with little moisture retention. Warm, favouring ripening through the absorption of temperature from the stones.



**THE 2017 HARVEST,
THE EARLIEST
ON RECORD.**

The hottest year of the last decade.
Low rainfall: 350l/m2.
High spring temperatures brought forward the cycle by 15 to 20 days.
Heavy frost on 28 April (-3.3°C).

HARVEST

- Started 4 October.
- Excellent conditions of health, phenolic and physiological ripeness.

Vinification and Ageing

Cold maceration of the maturana blanca, to favour the primary aromas and tannins of the variety. Fermentation in concrete vats and aged on the fine lees in concrete vats, amphora and 600 litre casks. Blended and aged in 225 litre French oak casks for 6 months and 12 months in the bottle.

pH: 3.17; 7.05 g/l total acidity expressed in tartaric acid.

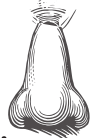


Tasting Notes:

APPEARANCE: Pale yellow colour, clear and bright.



NOSE: Medium intensity, with citrus aromas (lime zest), stone fruit, hints of white blossom, subtle cask and tertiary aromas.



MOUTH: Fresh, with excellent acidity and pleasant tannins. A balanced, harmonious white wine with a long finish.



Alcohol
12,5% ABV.

Serrice
10-12°C



FOOD PAIRING

Best with pale meat, truffled guinea fowl, creamy cheeses like gorgonzola and oily fish or cod cheeks.

