



RAMÓN BILBAO

Mirto

2015

94

95

Tim Atkin

Guía Peñín

Produced only in excellent years from the best old vines from eight villages around Haro and with selection of only 1 or 2 vats after separate fermentation of the plots.

Vinification and Ageing

Selection of clusters and fermentation at a controlled temperature. Malolactic in the cask with "bâtonnage". Aged for 19 months in new French, Allier oak casks with carefully selected toast. Bottled with no fining or filtering.

pH: 3,53; 6,5gr/l total acidity, expressed in the tartaric acid..



You will like it if

You are looking for excellence, complexity and elegance of a true icon.



D.O.Ca.: Rioja

Variety

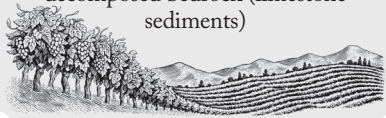
100% Tempranillo Riojano.

Vineyards

Situated in eight different villages near Haro with vines over 90 years' old. The best are chosen each year for Mirto.

Soil types

Chalky-clay and sandy soils, from decomposed bedrock (limestone sediments)



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.

Tasting Notes:

APPEARANCE: Deep ruby-red colour with purple hues. Clear, bright sheen. Signs of tears when swirled in the glass.

NOSE: Clean and open with highly intense complex aromas. Pure Rioja Alta tempranillo aromas of liquorice, balsamic nuances, dark fruit and spices (cloves, nutmeg and black pepper), smoked aromas, chocolate and coffee beans.

PALATE: Intense, juicy and long. Medium acidity, ripe tannins and integrated alcohol. Balanced and in perfect harmony with complexity.

Alcoholic strength

14% Vol.

Service

18-19°C



FOOD PAIRING

Fungi and truffles, spicy casseroles, soft cheese, and dark chocolate desserts.

