

HEREDAD DE BAROJA



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BAROJA

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D.O. /Appellation: Rioja Alavesa

Established in & Owner: 1964, Meruelo Family

Hectares: 20 owned & 120 controlled

Number of barrels: 1.200

Oak use: 40% French & 60% American Total production
(bot.): 800.000



TONY MERUELO – Winemaker

HEREDAD DE BAROJA

A CLASSIC EXPRESSION OF RIOJA

At one of the highest altitudes of Rioja Alavesa, in the village of Elvillar de Álava, the Meruelo family established Bodegas Heredad de Baroja in 1964. The winemaking cellar itself was built with a single purpose in mind; turning top-quality Tempranillo grapes into classic expressions of elegant Rioja wines. Sourced from vineyards at more than 600 metres above sea-level, grown in a mix of clay and limestone, the grapes reach a perfect balance of ripeness and acidity due to large temperature differences between night and day during the grape maturity period.

Temperature control, stainless steel deposits with capacities between 12.000 and 30.000 kilos and exhaustive monitoring. Care is taken at every stage to guarantee that everything is geared towards ensuring that the quality and character found in the unique vineyards manifests itself in every bottle of Heredad de Baroja.



HEREDAD DE BAROJA
CUVÉE ESPECIAL



HEREDAD DE BAROJA
CRIANZA
91 Pts - JS



HEREDAD DE BAROJA
RESERVA
93 Pts - JS
90 Pts - D



HEREDAD DE BAROJA
GRAN RESERVA
94 Pts - JS
91 Pts - D



PROFILE

At one of the highest points in Rioja Alavesa, in the village of Elvillar de Álava, the Meruelo family established Bodegas Heredad de Baroja back in 1964

Winemaker: Toni Meruelo.

Their main objective is turning top-quality Tempranillo grapes into classic expressions of elegant Rioja wine.

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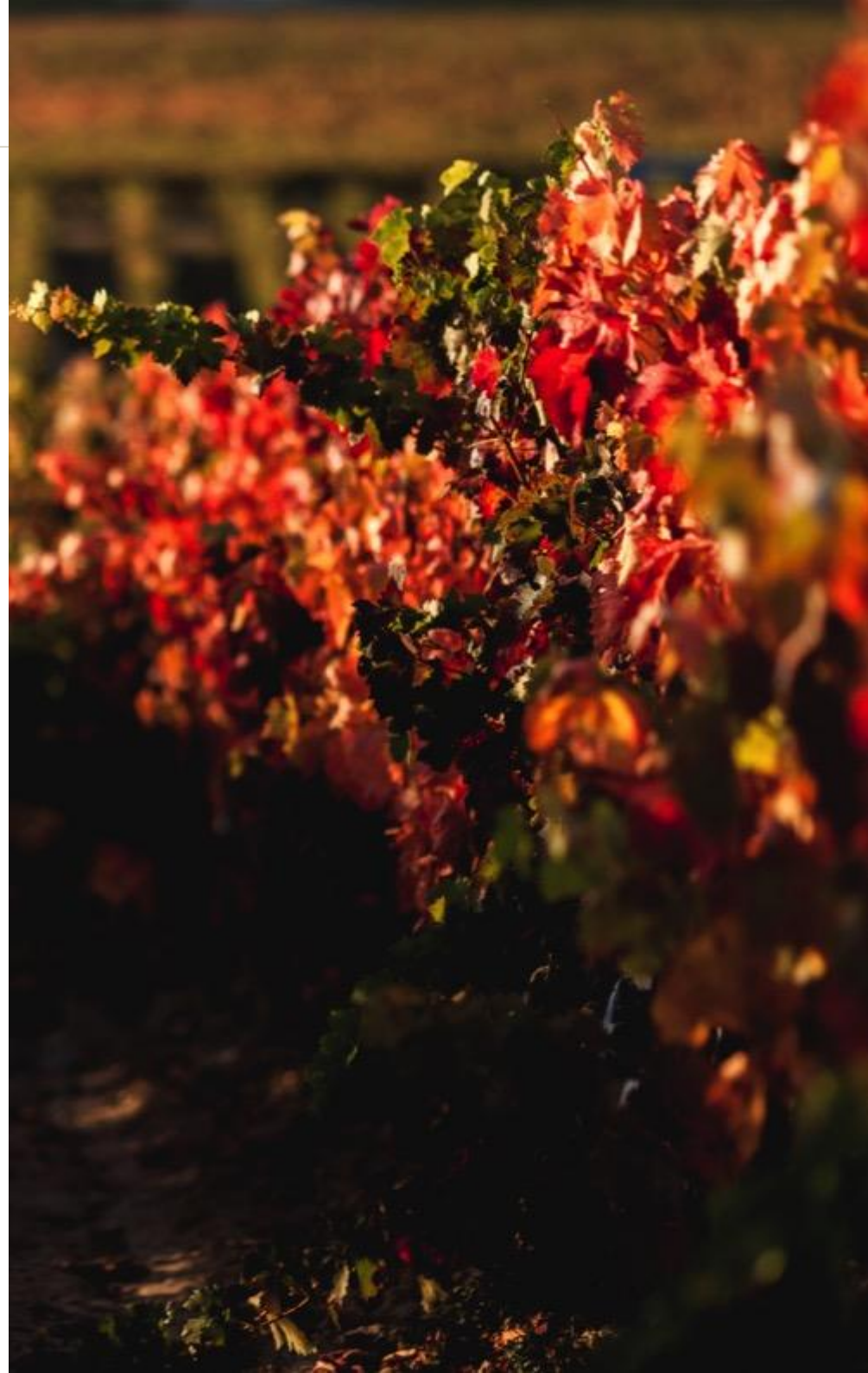


THE VINES & HARVEST

Sourced from vineyards at more than 600 metres above sea-level, soils are a mix of clay and limestone.

The grapes reach a perfect balance of ripeness and acidity due to extreme temperature differences between night and day of 20°C or more during the grape maturity period.

The Meruelo's only grow Tempranillo for reds and Viura and Malvasia for whites.





VINIFICATION

Temperature control, stainless steel deposits with capacities between 12,000 and 30,000 kilos.

Extensive monitoring at every stage.

Everything is geared towards ensuring the quality and character found in these unique vineyards manifests itself in every bottle of Heredad de Baroja.

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