

At one of the highest altitudes of Rioja Alavesa, in the village of Elvillar de Alava, 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.

### THE HARVEST

Rioja Alavesa's 2017 harvest was an exceptional one. High temperatures during early spring led to an early sprouting and greater vegetative growth than usual. However, a frost towards the end of April caused extensive damage to many of Rioja's vineyards. Cold air remained at the bottom of the valleys, so vineyards located higher in altitude were not as affected. High temperatures during summer and the subsequent drought led to an earlier and shorter harvest than usual. It lasted from September 20 to October 2, whereas on average it begins after October 12. Despite the irregularities, wine quality was exceptional, with excellent colour, structure and very sweet ripe tannins.

### VINIFICATION

Following selection of 100% Tempranillo grapes, which are then de-stemmed and crushed, the must is fermented in stainless steel deposits at 28° C for four days, followed by a short maceration of four days.

### THE AGEING

The new wine is aged in French and American oak for 12 months, rounding off the ageing period in the bottle for at least six months.



### TASTING NOTES

**Colour:** Deep, garnet-red coloured with a medium cover.

**Nose:** Explosion of primary aromas with complex and persistent nuances of black fruit and toasted notes of new wood.

**Palate:** Great intensity and structure, it offers a balanced pass on the palate with sweet tannins and fresh acidity. Good length on finish.

**Food pairing:** This wine pairs well with all types of red meats, meat in sauce, casseroles, vegetable dishes and cheese.

### TECHNICAL DATA

Varietals	100% Tempranillo
Vine Age	Average 30 Years.
Fermentation Temperature	28°C
Fermentation & Maceration Period	12 Days
Barrel Composition	French & American Oak.
Barrel Age	2 Years Old
Time in Barrel	12 Months
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	13.5% vol
Acidity total (gr/l)	5,05g/L
pH	3.66
SO2 free (mg/l)	25mg/L
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	16° 17°C
Winemaker	José Antonio Meruelo

### AWARDS



JAMES SUCKLING  
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