



DESDE  1924

RAMÓN BILBAO

HARO · RIOJA ALTA

GRAN RESERVA
2010

BACKGROUND

The finest ingredients produce the finest wines. That's still the philosophy at Ramón Bilbao, where carefully crafted grapes are selected from the best estates and vineyards in the idyllic region of Haro in Rioja Alta since 1924. Maintaining tradition is the guiding philosophy of today's Ramón Bilbao, where winemakers produce award-winning wines that embody a modern consumer-friendly style.

Gran Reserva wines must be aged a minimum of 2 years in oak casks and 3 years in the bottle. Ramón Bilbao Gran Reserva is aged 30 months in barrel, longer than required. This means most Gran Reserva wines are at least 9 to 10 years old when you first see them available.

APPELLATION

Rioja

SOURCING

Rioja Alta
Haro and surrounding areas

VARIETAL COMPOSITION

90% Tempranillo, 5% Graciano and 5% Mazuelo

WINEMAKING

After the best grapes were selected, the must was fermented at controlled temperatures and the wine aged for 30 months in American oak casks. Once bottled, it aged in our underground bottle racks for another 36 months.

VINTAGE NOTES

The 2010 growth cycle had very favorable weather. Flowering and fruit were slightly delayed but a good number of medium-size clusters were obtained. Harvest was dry and sunny which helped grapes reach an ideal level ripeness in a healthy state and without pests or disease.

TASTING NOTES

Garnet red, medium depth in color. On the nose, intense, elegant aromas full of subtle nuances: ripe, black fruit, coffee, and tobacco with hints of almond biscuits. Structured flavors result in a long finish with perfect balance between tannin and acidity.

TECHNICAL DATA

pH 3.57 RS 2.1 g/L
TA 6.1 g/L Alc. 14.0%

WINEMAKER

Rodolfo Bastida



WINE ENTHUSIAST