



ELVILLAR DE ALAVA  
FAMILIA MERUELO

# LAR de PAULA

WINES  
LIMITED EDITION



## LAR de PAULA CRIANZA LIMITED EDITION



Tempranillo. Vine aged: more 50 years old.



Following selection of 100% tempranillo grapes, which are then destemmed and crush, the must is fermented in ganimeses stainless steel deposits, which use the fermentation process nature realase of carbon dioxide to flood the cap automatically.

The wine is age in french and american oak barrels for a minimun of 14 months, rounding off aging period in the bottle for at least 6 months.



COLOUR: deep purplish red.

NOSE: explosion of primary aromas with complex and persistent nuances of black fruit and toasted notes.

PALATE: medium bodied with polished tannins but good intensity. a balanced pass in the mouth with fresh acidity.

food matches: this wine pairs well with red meats, legums and vegetables dishes.

LAR de PAULA



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Cercas Altas nº6 · 01309 ELVILLAR · ALAVA