



ELVILLAR DE ÁLAVA  
FAMILIA MERUELO

# LAR de PAULA

WINES  
LIMITED EDITION



## LAR de PAULA RESERVA LIMITED EDITION



Tempranillo. Vine aged: more 70 years old



Following selection of 100% tempranillo grapes, which are 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. this innovative method avoids oxidation and better preserves the colour and aromas of the wine. the wine is fermented for 10-12 days at a constant temperature of 28 -30 c. The wine is age in new french and american oak barrels for a minimun of 24 months, rounding off the aging period with another 12 months in bottle.



COLOUR: high robe, cherry red colour.

NOSE: great intensity and a combination of ripe fruit and spicy aromas, mineral character and nuances of aging in quality oak.

PALATE: elegant and tasty, with well structured with mature elegants tannins. long aftertaste.

Food matches: this wine pairs well with red meats, iberico hams and cured cheeses.

LAR de PAULA



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Cercas Altas nº6 · 01309 ELVILLAR · ALAVA