



ELVILLAR DE ÁLAVA
FAMILIA MERUELO

LAR de PAULA



MERUS.4



100% tempranillo. Vine aged: more 60 years old



Single variety tempranillo using grapes from vines over 60 years old in the upper part of rioja alavesa. following meticulous grape selection, the painstaking winemaking process starts in oak vats where after the first fermentarion, the wine is left to macerate with the skins for 12 days, after which it is transferred to french oak casks where malolactic fermentation takes place . ageing takes place in french an american oak casks for 12 months, with racking following the traditional method every four months. the rest of the ageing period takes place in the bottle.



COLOUR: clean and brilliant, intense cherry red colour.
NOSE: very complex and powerful, with ripe fruit very well integrated with the oak and mineral nuances .

PALATE: very powerfull toasty hints (cocoa and coffe) of high quality wood, perfectly blended with ripe fruit.

FOOD MATCHES: red meats, ripe cheese and, above all, for relaxes conversations with friends .

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