

BARÓN DE CHIREL

2019

D.O. Ca.Rioja

VARIETY USED

Tempranillo

Others

ALC./VOL **15,5°**

Total Acidity 3.0

pH **3.64**

IP **75**

AGEING

16 months in French Allier oak barrels.

FOOD PAIRING

This wine goes well with ham and mature cheese, red meat, poultry, game casseroles such as partridge, rabbit, venison, boar or roebuck, even when cooked in spicy sauces.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Appearance: clear and bright with a lovely cherry-red colour and hints of violet. Medium-high depth of colour. Lively hue around the rim with little sign of evolution.

Aromas: An enormously expressive wine with great aromatic intensity of small, ripe, black fruits (blueberries, blackcurrants, cassis, damsons, cherries in liqueur), graphite and mineral notes from the terroir, liquorice, subtle hints of blue flowers (violets), woodland undergrowth (moss and fallen leaves). Reminiscent of autumn when the leaves fall. Hot spices like cloves and black pepper, cocoa and tobacco, all extremely well defined. A slight touch of leather at first, which disappears when left to breathe. The wood is perfectly integrated.

Palate: A powerful, dense, very rich attack. It combines sensations of volume, structure and richness with a silky texture which never ends. Lively tannins, discernible but ripe and which will become more polished with time. Very, very long and persistent, elegant with magnificent acidity which augurs well for great ageing. The fruit is present, and also the blue flowers. It reveals many nuances which have yet to blend together. Great wines show what they are made of right from their youth and promise a life lasting decades.

On the following day: Barón de Chirel 2019 continues to improve for days with the bottle opened. We have been able to see how, on the day after it was opened, fresher aromas of wild red fruit appear: strawberries and raspberries.. The attack is gentler and it has a softer mouth feel. It is a wine which can be left opened, if kept in the right conditions, for 3 or 4 days, during which not only does it not lose its essence, but rather it gains in complexity, in balance, both on the nose and on the palate, and it becomes more rounded.



CONTAINS SULPHITES


HEREDEROS DEL
MARQUÉS DE RISCAL

WINE-MODERATION
117 g/l of ALCOHOL

FEATURES

The grapes come from the area of Elciego, from the vineyard plots of Garcimoracho, Tapias, San Pelayo, Vialva and La Collada.

The altitude of these vines ranges from 450 m to 550 m. above sea level

Soils from chalky clay areas and gravelly terraces of the river Ebro with a limestone bedrock.

Yields vary from 2,500 to 3,500 kg/ha. Grapes harvested by hand and transported to the cellar in 15kg crates.

After careful selection of the grapes, (since 1995 this has been done grape by grape on sorting tables), they proceed to pressing and vinification.

Alcoholic fermentation takes place in French Allier oak vats at 26°C, with grapes from each plot fermented separately and with each vineyard referenced by its origin.

After malolactic fermentation is complete, always in fine-grained Allier oak vats, the wine is transferred to French Allier oak barrels for ageing over a period of 16 months.

Then, after barrel-ageing and once bottled, the wine will remain for a minimum period of 20 months in bottle, before its release for sale.

2019 VINTAGE

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction.

Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening.

The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.

AWARDS

Guía Proensa 2024

99 points

James Suckling 2023

93 points

World's Best Sommeliers' Selection

2024