

# BARÓN DE CHIREL

## D.O.Ca. Rioja

### *Viñas Centenarias*

# 2024

#### VARIETY USED

Viura  
Garnacha blanca  
Malvasía  
Maturana blanca

**ALC./VOL** 12.5°

Total Acidity 6.5

pH 3,10

Sugar <2 g/l

#### AGING

8 months of aging on the lees.

#### FOOD PAIRING

White meats, rice dishes, light stews, Mexican and Japanese cuisine.

#### BEST SERVED AT

Between 8° and 10°C

#### TASTING NOTES

A pale straw-colored white wine showing very little evolution, with floral aromas and stone fruit notes, complemented by an admirable minerality. On the palate, it stands out for its great persistence and breadth, full of flavor, with subtle, well-integrated hints from its aging in foudres, barely perceptible, together with a remarkable acidity that perfectly balances its excellent ripeness and ensures a long aging potential in bottle.



## FEATURES

Grapes from the Viura, Garnacha Blanca, Malvasía, and Maturana Blanca varieties are hand-harvested into crates. The grapes are cooled overnight to 4 °C in refrigerated chambers and pressed the following morning. After manual selection, the grape clusters are pressed whole, without destemming or crushing. The free-run must, which flows naturally from the press after a light maceration with the skins, is lightly settled and transferred directly to 600-liter French oak foudres, where it undergoes spontaneous alcoholic fermentation followed by aging on the lees for approximately 8 months. Weekly lees stirring is carried out by rotating the foudres on rolling supports, avoiding the need to open them and thus limiting oxidation. The proportion of new French oak is limited to 10%. The wine is bottled before the summer following the harvest.

## 2024 VINTAGE

The autumn of 2023 was particularly hot, with average temperatures 2°C above the seasonal norm, a situation which continued during the winter. In March and April there was hardly any rainfall, with recorded measurements for these months 70% below the average. Budburst of the vines occurred on 4 April, which was 6 days earlier than normal. On 19 April there was a minimum temperature recorded of -1°C, which caused major damage in some vineyards. Flowering took place with very hot temperatures, which had a negative effect on pollination and led to a failure in setting that resulted in very loosely packed clusters. July and August were hot with very little rain, conditions which delayed the start of ripening. At the beginning of September there were successive spells of rain which relieved the existing drought conditions. Grape picking began on 17 September. The resulting harvest was characterised by high probable levels of alcohol and of the substances responsible for colour, but the yield was very low, mainly due to the damage caused by the frost and the poor setting of the flower.