

BARÓN DE CHIREL

2021

40th Anniversary

Special Edition



D.O. Ca.Rioja

VARIETY USED

Tempranillo
Others

ALC./VOL	15.5°
Acidity	3.6
pH	3.55
IP	76

AGEING

16 months in French Allier oak barrels.

FOOD PAIRING

This wine pairs well with cured ham and aged cheeses, red meats, poultry, and game stews such as partridge, rabbit, venison, wild boar or roe deer, including dishes served with spicy sauces.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Deep cherry red in colour, bright and clean, this vintage stands out for its violet highlights and a vibrancy that clearly reflects its youth.

The nose is highly complex and intense, with a refined and profound profile in which ripe black fruit appears clearly defined and vibrant, with notes of cassis, blueberry, black plum and cherry. Over this core of fruit emerge hints of graphite, liquorice and a delicate mineral background that brings seriousness and character. With aeration, floral nuances of violet unfold, along with fine spices — black pepper and clove — and subtle notes of cocoa, tobacco and undergrowth. The oak ageing is discreet and elegant, perfectly integrated into the whole.

On the palate, it is ample, deep and enveloping, built around a firm yet elegant structure. The tannins, concentrated and silky, provide structure and length without sacrificing finesse. The acidity brings freshness, energy and a remarkable sense of balance. The finish is long and distinguished, with a return of black fruit and balsamic notes that prolong its expression. This is a wine of great personality, combining concentration, tension and harmony, and already revealing the dimension, nobility and ageing potential that define great wines.



FEATURES

The grapes come from the Elciego and Laguardia areas, from the vineyards of Garcimoracho, Castejones, San Pelayo, Vialba, La Collada and Patas Negras.

These vineyards lie at altitudes ranging from 450 to 550 metres above sea level. The soils are clay-limestone and gravelly alluvial terraces of the River Ebro over a limestone substratum.

Yields range between 2,500 and 3,500 kg/ha.

Harvesting is carried out strictly by hand, in 15 kg crates. After a thorough selection of the grapes — carried out since 1995 on sorting tables, berry by berry — vinification begins.

Alcoholic fermentation takes place in Allier oak vats at 26°C, with grapes from individual plots vinified separately and identified according to their vineyard of origin.

Once fermentation is complete and malolactic fermentation has taken place — always in fine-grain Allier oak vats — the final blend is made and the wine is transferred to French Allier oak barrels, where it is aged for a period of 16 months.

After barrel ageing and bottling, the wine remains in bottle for a minimum of two years before being released to the market.

2021 VINTAGE

It was wet throughout the autumn and particularly in December. Temperatures were mild and no frosts were recorded.

February was unseasonably warm, with the average temperature 3°C higher than the mean figure for the month.

Shooting in the vineyard began on 1 April. There were some moderate episodes of frost during that month which mainly affected the vineyards of La Collada, Las Medicas and Carraaelciego.

Flowering began on 29 May. During the month of June there were persistent spells of rainfall which led to an accumulated total 2.5 greater than the average figure for the month. This situation meant it was necessary to take extreme precautions to prevent diseases such as mildew.

On 4 June there was a heavy hailstorm accompanied by 57 litres of rainfall which partially affected the Castejones vineyard.

During the summer months there was hardly any rainfall. The harvest was forecast to begin very early, but the 30 l/m2 which fell on 1 September pushed back the start until the 16th of that month.

During the harvest temperatures were slightly above the norm and there was very little rainfall.

The resulting harvest showed good parameters of health and probable alcohol level, with the high concentration of the substances responsible for colour being of special note.