

# BARÓN DE CHIREL

## 2020

### D.O. Ca.Rioja

#### VARIETY USED

Tempranillo

Others

**ALC./VOL** 15,2°

Total Acidity 3.4

**pH** 3.71

**IP** 88

#### AGEING

17 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 2020 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.



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## FEATURES

The grapes come from the area of Elciego, from the vineyard plots of Garcimoracho, Tapias, San Pelayo, Vialba 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 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 17 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.

## 2020 VINTAGE

A hot and rainy autumn with average temperatures 1.5°C above the norm. Little rainfall during the winter although at the start of the vines' growing cycle the accumulated rainfall was actually higher than that of an average year. Budburst was on 7 April at a time of high temperatures which encouraged rapid vegetative development.

On 16 June there was a hailstorm which mainly affected the Navaridas district.

Due to the meteorological conditions encountered over the summer, the risk of fungal diseases was very high so special attention had to be given to controlling them. Véraison began on 22 July, a date which can be regarded as normal for the zone.

Harvesting began selectively on 10 September and the resulting harvest can be characterised as having a high content in the substances responsible for the colour and high sugar levels.



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