

BARÓN DE CHIREL

D.O.Ca. Rioja

Viñas Centenarias

2025

VARIETY USED

Viura
Garnacha blanca
Malvasía
Maturana blanca

ALC./VOL 14°

Total Acidity	4.4
pH	3,3

AGING

8 months in 600-litre French oak foudres.

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.

2025 VINTAGE

The rainy month of October 2024 and the moderate temperatures recorded in November allowed the leaves to remain on the vines, encouraging a proper accumulation of reserves for the 2025 growing season. Although these conditions were reinforced by a mild winter with few frosts, budbreak did not occur early and began on April 8 (four days later than the average).

From budbreak to veraison, a succession of weather fronts promoted good vegetative growth. However, growers had to intensify their fight against downy mildew to protect a crop that was already limited as a result of the previous year's drought.

These rainfalls, however, allowed the vines to maintain an adequate vegetative balance during an especially warm August, leading to a homogeneous veraison around August 2, followed by slow ripening. Finally, ideal weather conditions during the harvest – which began on September 11 – made it possible to wait for optimal phenolic ripeness in each plot, preserving the freshness and health of the grapes until the end of the harvest on October 17.