R&G Rolland Galarreta

D.O. Ca. Rioja (Alavesa)

Iconic 2018

Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.

The harvest

The cycle began with a very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

Vinification

Most parcels are located in the foothills of Sierra Cantabria. In open, French oak casks with temperature control and use of carbonic snow. The grapes are thus kept at a controlled temperature, with long cold maceration to enhance polyphenol extraction. Fermented with full stalked grapes, "pigeage" carried out by hand daily. After the alcoholic fermentation, extraction carried out with care using vertical pneumatic presses; use of semi-toasted Sylvain, Orion and Radoux casks.

The ageing

The wine is aged for a total of 18 months in new French oak from a selection of several top French coopers. It is then bottled and is aged further.

Tasting notes

Colour: Lovely deep dark cherry red colour.
Nose: Ripe and concentrated fruit aromas, with mineral and spice traces, and notes of blackberry and blueberry jam wrapped in creamy oak and tones of toffee and café au lait.
Palate: Concentrated and glycerine like in the center, well-balanced and fruit driven with fine tannins. Very long and expressive, leaving a clear impression of the character of the terroir.
Food pairing: Suggested for dishes such as marmitako, which is a traditional Basque stew prepared by fishermen and made with tuna, tomatoes and green peppers. It also goes well with lamb dishes, beef steak and grilled sea bream as well as with cheese.

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Technical data

Varietals	95% Tempranillo, 5% Garnacha.
Vine Age	40 years for Carranavaridas parcel (2ha.) and 25 years old for San Millan (0,7ha.)
Vineyards	North-South orientation poor, calcareous-clay soils
Fermentation & Maceration Period	26 days.
Barrel Composition	100% new French oak.
Barrel Age	New.
Time in Barrel	18 months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,2g/L
pH	3.64
SO2 free (mg/l)	26mg/L
Residual sugar (gr/l)	1,8g/L
Suggested serving temperature	17/18º
Winemaker	Michel Rolland.

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