

# ARAEX

## Grands

Spanish Fine Wines

# ROLLAND & GALARRETA

## RIBERA DEL DUERO 2014

D.O. RIBERA DEL DUERO

Two cultures and two different winemaking styles but a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine entrepreneur Javier Galarreta. They both believe that Spain has excellent terroir and extensive knowhow to make great quality wines with real projection in the international markets. As one of the most influential winemakers in the world, Michel Rolland has worked with wineries across 13 countries and has influenced many

aspects of both the French and global wine industry. Since establishing ARAEX in 1993, Javier Galarreta has applied his knowledge on management and strategy to place Spanish wines among the greatest. The company, which was expanded in 2001 to add a wider range of Spanish wines to the Rioja portfolio, is one of the leading wine exporters in Spain. An innovative project: France meets Spain.

### THE HARVEST

Vintage 2014 was rated by DO Ribera del Duero as "Very Good." However, in many areas, it was an historical one due to the exceptional quantity and unquestionable quality. First freezes came in mid-November, allowing the vines to be in perfect condition. A soft winter and warmer spring than usual accelerated sprouting. Summer was mild until mid-August when temperatures rose above the average from previous vintages. September and October offered exceptional weather and temperatures, which assured perfect phenolic ripening before harvest. Rainfall was less than average and distributed evenly throughout the whole vegetative cycle. However, there was no threat of drought except in selected areas. There were certain days of rain during harvest that made the work more difficult but with no notable influence on the result. High-quantity grapes required a green harvest for yield control. Vintage characterised by impeccable sanitary conditions and high organoleptic quality. Differences in altitude influenced the ripening time. This vintage wine is very deep in colour, which shows a high ageing potential. Well-balanced and soft-sweet tannins.

### VINIFICATION

Exhaustive cluster selection done in the field by manual harvest. Fruit is transported in small crates to the winery where second selection is made by selection table. Destemming without crushing assures that the berries go into the fermentation vat in perfect status. Grapes are maintained in temperature controlled conditions, with long cold macerations to enhance polyphenols extraction. After spontaneous alcoholic fermentation with indigenous yeast, the must is gently extracted using pneumatic and vertical presses.

### THE AGING

This wine is aged for 12 months in French oak barrels and fine for at least another 12 months in bottle. Non-filtered.



### TASTING NOTES

**Colour:** Intense, dark ruby colour.

**Nose:** Alluring aromas of cinnamon, spices, lavender, and black cherry lead to a smooth-textured, nicely balanced wine.

**Palate:** It is rich, concentrated and fleshy and shows elegance and complexity. On the palate, it shows silky tannins, with a succulent structure and excellent depth.

**Food Matches:** Red meats, stews, game, cured cheeses.

### TECHNICAL SPECIFICATION

Varietals	85% Tempranillo, 15% Merlot
Vine Age	>35 Years Old
Fermentation Temperature	25-29°C
Fermentation & Maceration Period	19 Days
Barrel Composition	French Oak
Barrel Age	Less than 4 Years Old
Time in Barrel	12 Months
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,4g/L
pH	3.22
SO2 free (mg/l)	19mg/l
Residual sugar (gr/l)	3,09g/L
Suggested temperature for serving	16-18°C
Winemaker	Michel Rolland