





RAMON BILBAO VINEDOS DE ALTURA



TASTING NOTES

Ramon Bilbao uses grapes that are harvested from two unique plots at 700m altitude with an equal blend of Tempranillo and Garnacha. The varietals were fermented separately and then blended before undergoing malolactic fermentation. Following this the wine spends 15 months ageing in French oak barrels. The Garnacha contributes red fruit in the form of cherry, redcurrant and strawberry. The Tempranillo expresses itself with hints of liquorice and fresh blackberry with aromatic herbs, black pepper and clove. The palate is vibrant, with good acidity, medium body and elegant tannins.

Food Matches Aged Galician beef steak, Cured pork & Stilton-type cheese