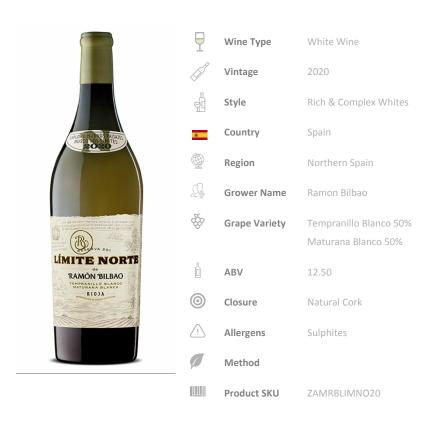






RAMON BILBAO



TASTING NOTES

Ramón Bilbao's Limite Norte 2020 is made of two native grape varietals that are rarely used, 50% Maturana Blanca and 50% Tempranillo Blanco. The vines for this wine are grown at 450m altitude in the far West of Rioja Alta in the very last area to be harvested. After cool fermentation the wine ages on its fine lees in a mixture of amphora, 600 litre French oak barrels and concrete. After blending the wine spends 6 months in 225 litre French oak barrels before resting a year in the bottle. The result of this are aromas of bright citrus lime zest and yellow stone fruit with hints of white blossom and subtle spices. The mouthfeel is rounded with superbly well-integrated

oak with flavours of guava, grapefruit and sage. This is incredibly fresh, with excellent acidity and a deliciously long finish.

Food Matches

Gorgonzola cheese, Truffled Guinea Fowl & Creamy cod cheeks