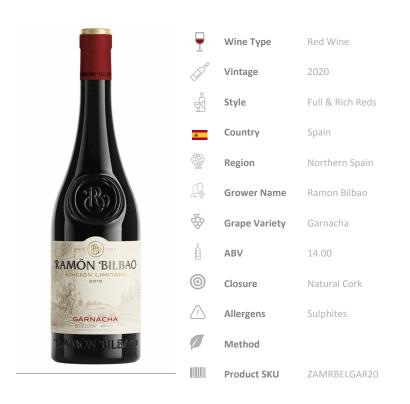






RAMON BILBAO EDICION LIMITADA



TASTING NOTES

Edición Limitada Garnacha is light-bodied and full of bright red fruits alongside a very subtle touch of oak. The 600m altitude and location in Eastern Rioja Oriental give it its freshness and Mediterranean character. It has a smooth and velvety mouth with fine and balanced tannins. The winemaking was all about preserving the freshness of the aromatics. This was achieved with fermentation taking place in concrete tanks at low temperatures followed by a gentle pumping over for a soft extraction. The wine was then aged in second - and third - use French oak barrels for 12 months before blending. Then a further 6 months in concrete before

bottling. This help preserve the elegant character of the high altitude Garnacha grapes.

Food Matches

Roasted lamb rubbed in garlic and rosemary, Andalucian fish stew & Mild Thai Massaman curry