

Herederos
del Marqués de

Riscal



WINE-MODERATION (R)
Art. 23, 24, 25, 26

BARÓN DE CHIREL 2014

D.O. Ca. Rioja

VARIETY USED

Tempranillo	70%
Otras	30%

ALC./VOL 14.6°

Acidity	3.4
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pH 3.69

IP	64
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AGEING

18 months of french oak.

FOOD MATCHES

This wine goes well with ham and mature cheese, red meat, poultry, game casseroles such as partridge, rabbit, venison, boar or roebuck, even when cooked in spicy sauces.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

Lovely black-cherry colour dark and deep-robed. Powerful aromatic intensity, in which the the spicy, toasted character from the Allier oak stand out. Jammy dark-berried fruit. A fresh, creamy palate, smooth, elegant tannins and a long, balanced finish.



FEATURES

The Barón de Chirel wine appeared in 1986 as a result of experiments in vinification using a selection of grapes from very old vines, 80 to 110 years old, with very low yields and very high quality. From the results of these trials a new style of wine was born, the precursor of what could be called “new era” Rioja wines. This wine is produced on a very limited scale, and only in the very best vintages, when it can express all the character of the vineyard, the terroir and the variety, drawn together in a harmonious whole. From the 1995 harvest onwards, Riscal select the grapes for this great wine by hand, with the installation of sorting tables. Riscal was the first winery in Spain to introduce this method, setting a landmark in the production of fine-quality red wines.

Barón de Chirel undergoes fermentation at a controlled temperature of 26° in low-capacity, Allier-oak vats. Afterwards, malolactic fermentation takes place in fine-grained, Allier-oak casks. Ageing will last between 18 and 24 months, depending on the characteristics of each harvest. Once this is complete, the wine is bottled and subsequently it is left to round off for no less than 2 years before it is released for sale.

2014 WEATHER FEATURES

This year's vintage has been, to a great extent, conditioned by a series of key events during the growing period. We started the cycle with good reserves and this was reflected in good budding and vines which would be heavily laden in general. The absence of spring frosts, strong winds during budding and hailstorms in the summer meant that we reached the middle of September with very healthy grapes and quality indicators which promised a very interesting harvest was on the way.

From 14 September a rainy spell began with average temperatures of around 20°C. Then a dry spell arrived.

The harvest began on 24 September in the oldest vineyards with low yields and located in the earlier-ripening parts of the district. From then until the 12 October harvesting proceeded normally, with the harvest looking very good.

From the 12th onwards the first outbreaks of botrytis appeared, making it necessary to be much more careful during picking, with a strict selection of the grapes conducted in the vineyards.

It was a large harvest in quantity and of good quality, with colour indicators in the medium-high range of the historical records and with acidity levels which are highly suited to ageing wines.

AWARDS

GUÍA PROENSA 2018

Barón de Chirel 2013 | 97 points

TIM ATKIN 2018

Barón de Chirel 2013 | 93 points

DECANTER WORLD WINE AWARDS

Barón de Chirel 2012 | Silver Medal

CINVE

Barón de Chirel 2012 | Gold Medal

GUÍA PROENSA 2017

Barón de Chirel 2012 | 98 points

GUÍA DE VINOS GOURMETS 2018

Barón de Chirel 2012 | 97 points

ANUARIO DE VINOS DE EL PAÍS 2018

Barón de Chirel 2012 | 97 points

TIM ATKIN 2017

Barón de Chirel 2012 | 93 points

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Barón de Chirel 2012 | Silver Medal

DECANTER WORLD WINE AWARDS

Barón de Chirel 2011 | Silver Medal

GUÍA DE VINOS GOURMETS 2018

Barón de Chirel 2010 | 98 points

DECANTER ASIA WINE AWARDS

Barón de Chirel 2011 | Silver Medal

GUÍA EL PAÍS 2017

Barón de Chirel 2010 | 98 points