

Two cultures, two different winemaking styles but a common goal brought together the renowned French winemaker Michel Rolland and Spanish wine visionary Javier Galarreta. They both believe in Spain's excellent and diverse terroir and together have extensive know-how 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 winegrowers across 13 countries and has influenced many aspects of both the French and the global wine sectors. Since establishing ARAEX Grands in 1993, Javier Galarreta has applied his vast wine knowledge

and that of sales strategy to place Spanish wines amongst the greatest. The R&G project, began in 2010 in Rioja Alavesa, Ribera del Duero and Rueda, spread to Priorat, Montes de Toledo and Jerez in 2014, and contributes to make wines from Spain's Finest Terroirs. Today this "terroir driven brand" crafts wines in the top Spanish wine growing regions. The R&G Project holds exclusive terroirs in the following areas with a selection of unique plots from the best selected parcels. A total of almost 80 hectares from the best regions of Spain.

VINIFICATION

The harvest is carried out exclusively by hand in the early hours of the morning. After washing and refrigerating the grapes, we proceed to a rigorous selection. Vinification is carried out in a combination of small stainless steel deposits and open barrels where we pamper the maceration and take maximum care of the extraction, so that the wine has elegance, finesse and the silkiest tannins.

THE AGEING

Using gravity, without using presses, to avoid roughness and astringent tannins, we carry out malolactic fermentation in wood, either in barrels or in French oak wood vats. Later the wines will remain in barrels for at least 15 months. During this time we will carry out several racking's by gravity. Altitude: 670 meters above sea level. Soils: scattered with slates and quartzite's. Vineyard yield: 3,000 kilos per hectare. Organic farming. Fermentation: in small stainless steel tanks and in open barrels. Malolactic: in wooden vats and in barrels. Ageing in barrels: 15 months in barrels of 225 and 600 litres of French oak. ELDOZE from the 2014 vintage is a 100% Syrah wine. We have produced 16.500 bottles of this wine. The yield per hectare is 3.000 kilos.



TASTING NOTES

Colour: At first glance it is distinguished by its intense, brilliant and crystalline ruby-red colour.

Nose: Its complex aromas of red fruit are in harmony with the nuances provided by ageing in barrels. Its mineral character and great concentration truly stand out.

Palate: On the palate it is fresh, with hints of ripe cherries, with a tart acidity, balanced, elegant, and with an incredibly smooth palate overall.

Food pairing: Red meats, stews, game and cured cheeses.

TECHNICAL DATA

Varietals	100% Syrah coming from only 12ha, "doce" is twelve in Spanish.
Vine Age	More than 20 years on average.
Vineyards	Over 2.5 million years old slate and quartzites.
Fermentation Temperature	25°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French Oak.
Time in Barrel	15 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,5g/L
pH	3.31
SO2 free (mg/l)	17mg/L
Residual sugar (gr/l)	1,2g/L
Suggested serving temperature	16-18°C
Winemaker	Michel Rolland.

AWARDS



GUÍA PEÑÍN - 2022
Spain



JAMES SUCKLING
- 2022 USA

