



LALOMBA

Expression of Ramón Bilbao's most enthralling wines

We didn't discover the vineyard. The vineyard discovered us.

*We didn't discover the vineyard.
The vineyard discovered us.*



SUBJECT *Philosophy* no.1

TITLE

FILOSOPHY

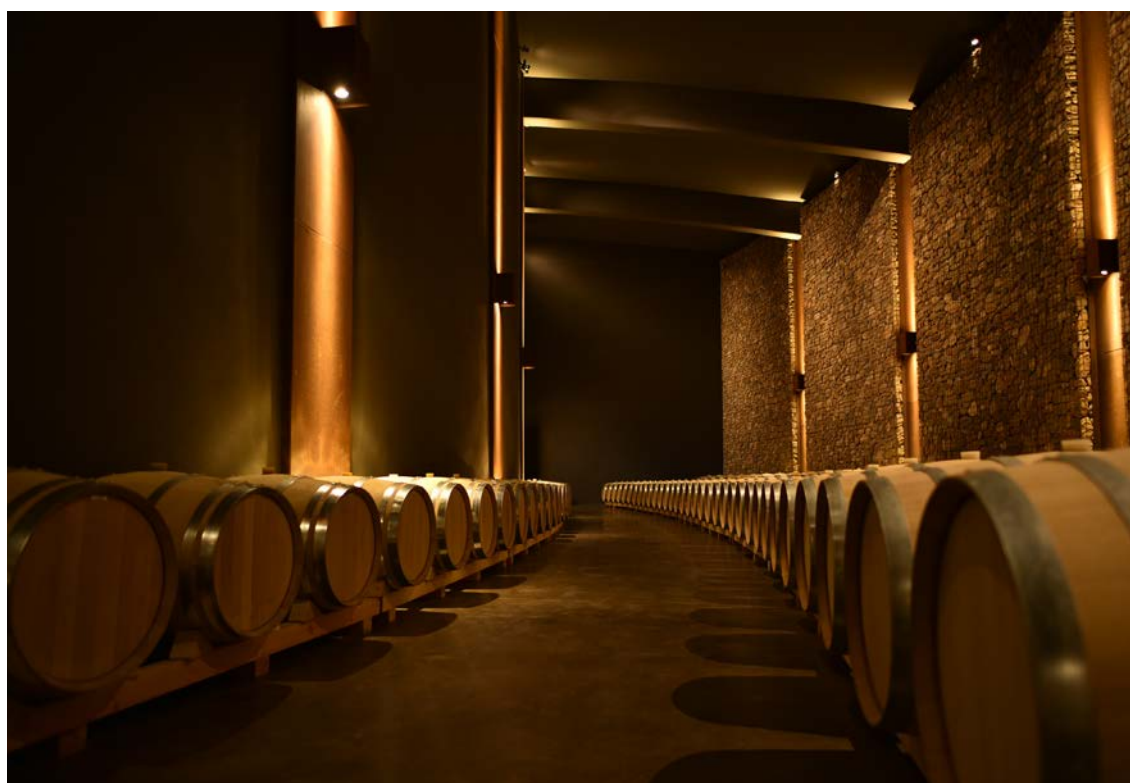
TOPIC

SHOWCASING THE
UNIQUE CHARACTER

Some vineyards produce fruit which deserves to be bottled separately. Places where the wine reflects the specific virtues of its location in a transparent way. Vines whose exclusive qualities shout out to be showcased: the sum of the soil, the microclimate, the continued commitment to traditional viticulture methods, altitude and the surrounding landscape, quality sustained over time. In a nutshell, the exclusive coming together of history, nature and landscape.

But in these unique vineyards there must be something more: a deep understanding of their characteristics and of their potential. Knowledge based on the experience of grape growing, on the recording of objective data and on technical analysis. A vocation to investigate and innovate with the goal of sustaining winemaking quality now and into the future.

And, now with the fruit of these vines inside the cellar, it is necessary to add a vision: for all the resources and winemaking processes to converge in achieving the truest expression of the vineyard from which it originates.



SUBJECT *Vision* no.2

TITLE

TOPIC

VISION

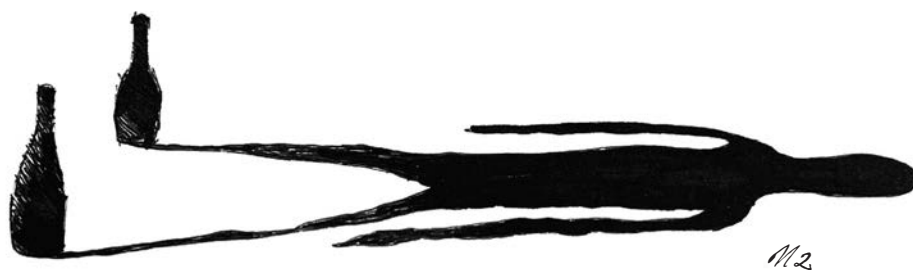
LALOMBA STANDS UP
FOR THE PURITY OF
THE VINEYARD

THE IDEA OF A UNIQUE WINEMAKING HERITAGE.
THE CONJUNCTION OF EXPERTISE AND PLACE.

Lalomba expresses the authenticity of the vineyard with a collection of three wines from three estates which Ramón Bilbao, the parent cellar of Lalomba, has been studying and meticulously cultivating in different parts of Rioja for years: Finca Valhonta on the terraces of Villalba de Rioja (Rioja Alta); Finca Ladero and Finca Lalinde on the stark hillsides of the Sierra de Yerga (Rioja Oriental).

Lalomba brings together the deep understanding of each spot with the innovation aimed at expressing their unique character. Sustainability, the ancestral vine growing tradition and the vision of producing an exceptional product. All this in a context of growing worldwide demand for great wines with distinction, identity and purity. What the world of wine has christened as "a sense of place".

Lalomba is the result of an objective reality which is there, on the vine-covered slopes and hillsides. It's also the fruit of years of observing, working and understanding the terroir. Of course, this is the result of a team, a space and resources devoted over a long period of time to research and experimenting until what the vineyard itself is asking for is achieved: the recognition of its distinctiveness, idiosyncrasy and purity.



SUBJECT *Vineyards* no.3

TITLE

VINEYARDS

TOPIC

LALINDE, VALHONTA,
LADERO

LALINDE, VALHONTA, LADERO:
FROM YERGA TO THE FURTHEST EDGE OF THE RIOJA ALTA

Lalomba is working in three places blessed with exceptional conditions. Our commitment is to preserve them, interpret them and bottle their wines, each named after their place of origin.

Finca Lalinde

An intense quality of light and the ever-present "cierzo" north-easterly wind at the foot of the rugged landscape of Mount Yerga.

Lalinde is one of our vineyards on the rugged slopes of the Yerga mountain range. It consists of 5.4 hectares of garnacha and viura, varieties which on these gentle slopes and exposed to the cierzo, blowing in from the west, achieve great definition and potential for expressing their origin. The limestone soils, with a stone topping, accentuate the profound and austere character and provide a sensation of underlying minerality.

The Lalinde vines were planted in 1976, with a planting pattern of bush vines distributed 1.50 x 1.70 metres. After more than four decades, these vines display and transmit their complete affinity with the natural values and microclimate of the spot.



SUBJECT *Vineyards* no. 3

TITLE

VINEYARDS

TOPIC

LALINDE, VALHONTA,
LADERO

Finca Valhonta

A vineyard filled with harmony and charm on the western edge of the Rioja Alta.

On the south-facing slope of the Obarenes mountains —on the western boundary of the Rioja Alta— Valhonta is located at the apex where the three types of climate conditions meet: Mediterranean, Continental and Atlantic. These conditions and an altitude of 650 metres, close to the limit for vine growing, leave a defining mark on the identity of wines from this spot, framed by holm oak woods and limestone crags.

The Valhonta vines are tempranillo bush vines and they are planted to a pattern of 2.40 x 1.08 metres. Here the tempranillo achieves perfect integration with the surroundings, microclimate and soil. The result is a harmony and natural grace which are difficult to describe.



SUBJECT *Viñedos* no.3

TITLE

VINEYARDS

TOPIC

LALINDE, VALHONTA,
LADERO

Finca Ladero

Altitude, the pure, luminous atmosphere and the nearby woods of Yerga: an exceptional setting

The six hectares of Ladero extend over the slopes of the Mount Yerga range, near the upper limit for grape growing and the start of the mass of oak and pine woods. The 720 metre elevation offers an impressive view across the wide Ebro Valley. The alluvial silt soils, with a limestone rock substrate and the balanced microbiota underpin the rugged harmony which defines the vineyard.

Trained along low trellis wires to protect them from the intense cierzo wind, these tempranillo and garnacha vines gain even greater definition thanks to a unique convergence of climatic influences: from the arid Mediterranean character to the cool, moist effects of the altitude and a faint entry of Atlantic air from the northwest.



SUBJECT *Viñedos* no.3

TITLE

VITICULTURE

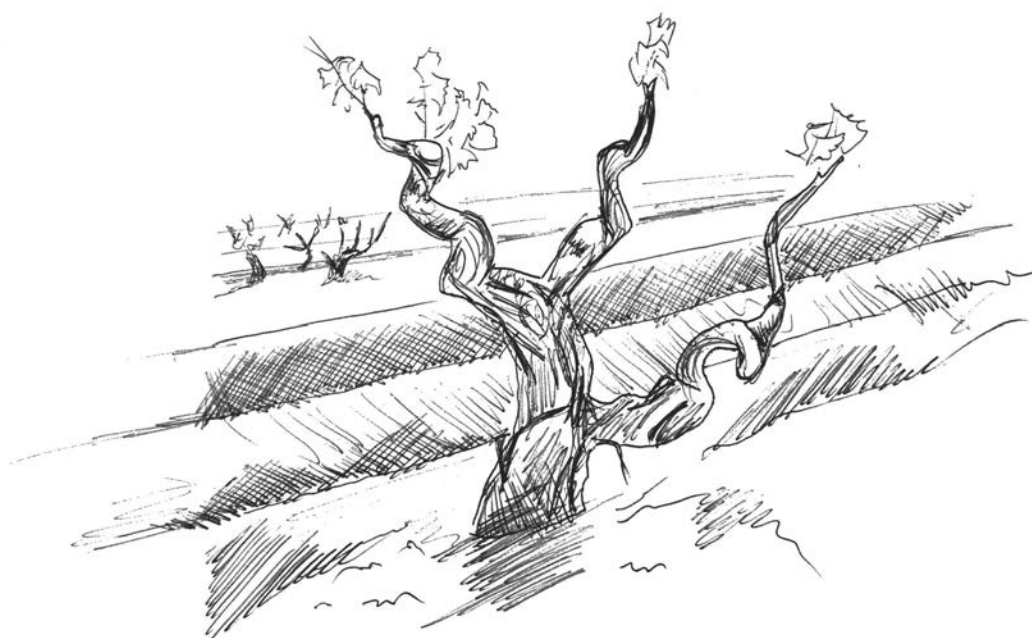
TOPIC

UNITING VISION,
FIELD EXPERIENCE AND
INNOVATION

Showcasing the purity of the vines has an objective basis, founded on a profound knowledge of the physical conditions of each place. Lalomba's precision viticulture starts from a rational analysis of the data gathered from each site: multispectral images of the vineyard, information gathered from Big Data, data and records from the weather stations installed in the different plots, studies of the soils and their biodiversity, analysis of the altitude factor, etc.

All these details and procedures allow us to know the agricultural needs of each place, identify sanitary risks, estimate the quality potential and optimise the natural resources.

On the ground, in our three locations we perform agricultural tasks which pursue the quality, balance and respect for the expression of the landscape. To this end, we use sustainable practices such as pruning in such a way as to achieve an optimum physiological state, working with minimal use of treatments, thinning and green harvesting adapted to the zone and harvest, and manual picking into 12-kilo crates.



SUBJECT

Bodega

no. 4

TITLE

WINERY

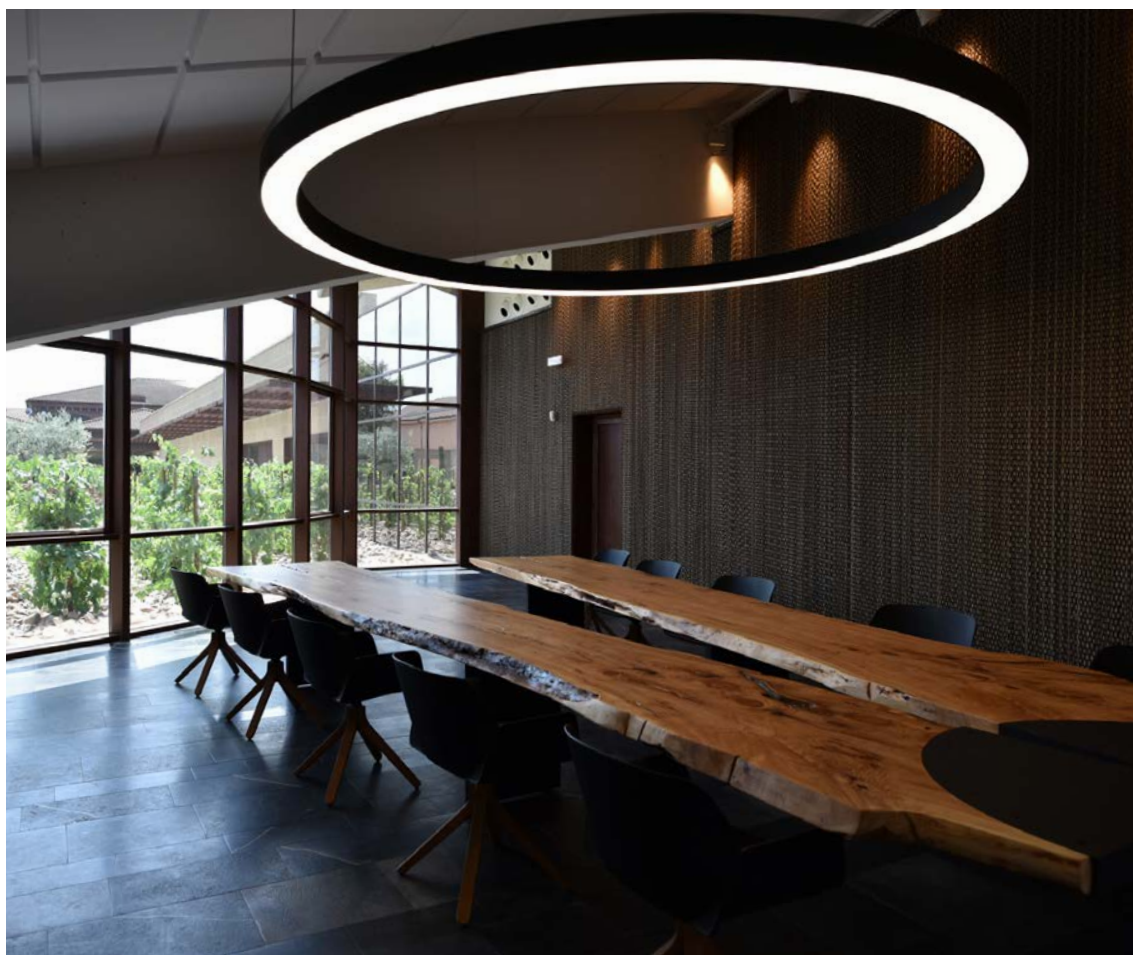
TOPIC

ADAPTED TO THE
LALOMBA CONCEPT

The Lalomba winery is located in Haro (La Rioja), next to Ramón Bilbao, with a personality of its own and an independent team, separate from the parent company.

These are new custom-built facilities with the right architecture and technical equipment at the service of the expression of the vineyard and the ageing and refining time. A workshop of precision, innovation and knowledge in the constant pursuit of the purity and distinctive style of our fascinating vineyards.

Lalomba has the most appropriate technical resources to achieve the perfect definition of the character both of the vineyard and the varieties and the vintage. Of special note are the rough concrete fermentation vats and a rigorous selection of different-sized barrels made from oak of French and Hungarian origin.



SUBJECT *People* no.5

TITLE

PEOPLE AND
THEIR EMOTIONS

TOPIC

RESPECT,
PROFESSIONALISM
AND RESPONSIBILITY

A project without people is a project without emotion. Lalomba is full of emotions, but also respect, professionalism and responsibility. Two people together form the head of a bodega with an outlook towards the future in the knowledge that “The best wine still has to be made”. With this thirst for knowledge and precision they take on each of the challenges and processes, from the vineyard to the glass.

Rosana Lisa is the Technical Director, a meticulous winemaker, passionate about the vineyards and obsessed with capturing each particular landscape in the wines of Lalomba.

Alberto Saldón is the Project Director. Totally dedicated to the world of wine and faithful to his belief that “the reward for giving something your best is to be able to gain professional satisfaction and enjoy living from something you feel passionate about”.



SUBJECT *Production* no.6

TITLE

PRODUCTION

TOPIC

INNOVATIVE MEASURES
AND PROCESSES, THOUGHT
OUT TO THE LAST DETAIL

At Lalomba all the measures have been set out in detail and incorporate key innovations resulting from research. The various processes are carried out with meticulous care and attention.

When the harvested grapes arrive, they are kept in a cold store and after a few hours they are selected berry by berry using an optical sorting system. Fermentation starts off with fresh yeast from the vineyard, in concrete vats. At very precise moments during the process we perform délestages (rack and return) to extract aromas and colour.

After gentle pressing using a water bag, the must undergoes a long period of maceration. Malolactic fermentation is in barrels made of French and Hungarian oak and of different sizes. The length of ageing varies depending on the needs of each wine from each source and then the wine is returned to the concrete vat to continue the refining process.



SUBJECT *Production* no.6

TITLE

PRODUCTION

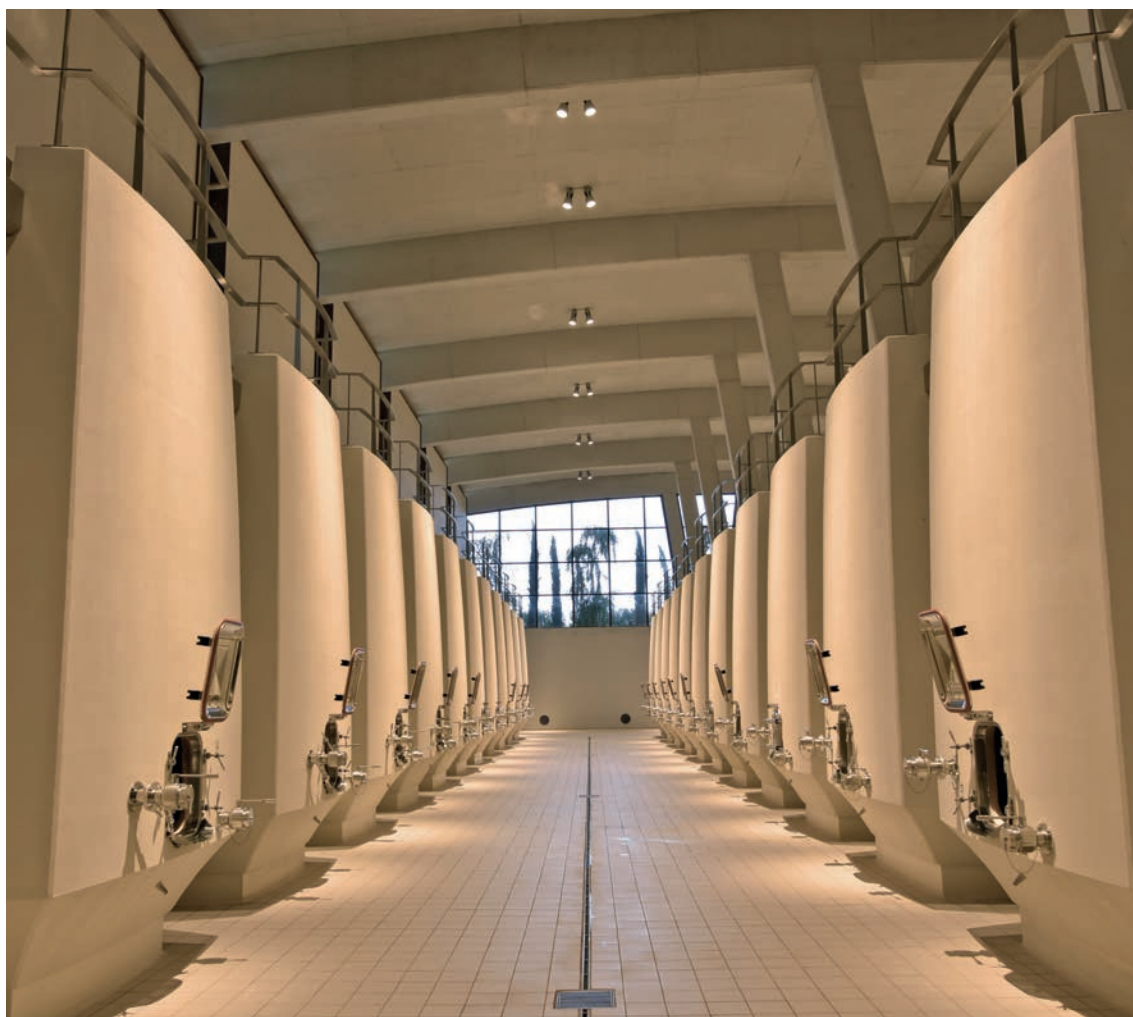
TOPIC

INNOVATIVE MEASURES
AND PROCESSES, THOUGHT
OUT TO THE LAST DETAIL

Concrete vats: a material, shape and finish which are ideal for the purpose of heightening the finesse and purity of the wine.

Whether for their shape or their purpose, Lalomba's concrete vats are a symbol of the winery's identity. Made in the Veneto region in northern Italy, they have a unique shape, exclusively designed for Lalomba.

Following an R&D project in which we studied various sources, linings and formats, we concluded that the greatest purity was obtained from vats which had no inner coating. We also found that the shape finally chosen and the Italian source offered greater potential longevity.



SUBJECT *Production* no.6

TITLE

PRODUCTION

TOPIC

INNOVATIVE MEASURES
AND PROCESSES, THOUGHT
OUT TO THE LAST DETAIL

We have been working with the chosen vats for four vintages, learning more and gaining deeper understanding of the material and its beneficial properties for vinification. Thanks to the exclusive shape and the absence of an airtight lining, and the resulting porosity, the vats provide ideal oxygenation. In addition, they help the development of stable, long-lasting tannins of great quality, which express the personality of the vineyard and of the grape varieties.



SUBJECT *Production* no.6

TITLE

PRODUCTION

TOPIC

INNOVATIVE MEASURES
AND PROCESSES, THOUGHT
OUT TO THE LAST DETAIL

***Barrels:** different sizes and origins to adapt to each vineyard and vintage*

*After the fermentation in the concrete vats is complete, the barrel-ageing time is vital in the rounding off process. At Lalomba we use oak barrels made from wood of the *Quercus petraea* species from two different sources: the Bertrange wood in Nevers (France) and Zemplen wood (Hungary).*

*Wood from *Quercus petraea*, or oak from the stones, brings greater aromatic complexity. The toasting of the barrels is medium and light toast, although the particular characteristics of each vintage can mean different nuances.*



SUBJECT *Production* no.6

TITLE

PRODUCTION

TOPIC

INNOVATIVE MEASURES
AND PROCESSES, THOUGHT
OUT TO THE LAST DETAIL

Different sized barrels are used to adapt the ageing to the specific characteristics of the different zones of vineyards and each vintage. The length of time the wine spends in the barrels also depends on how each annual cycle evolves.

Back to the concrete vats; a second phase of ageing to maximise complexity and purity.

After malolactic fermentation in the barrels, the wines of Lalomba complete their ageing process back in the concrete vats. This second ageing period ranges from 8 months for Finca Valhonta to over 22 months for Finca Ladero.

This second spell in concrete helps the evolution of the wine. The controlled oxygenation with no aromas from the oak enhances the fruit character and gives the wines elegance, complexity and purity.



SUBJECT <i>Mimes</i> no.7	
TITLE	TOPIC
WINES	FINCA LALINDE 2019

Sierra de Yerga, Rioja Oriental

Flavour and style in a Rosado from Yerga which has the potential for a long life ahead.

The first wine made by Lalomba is a rosado made up of 90% garnacha and 10% viura grapes. Intense, flavoursome and swathed in finesse, its floral character transports you to its origins, the gentle hillsides framed by the harsh atmosphere of Yerga.

Vinification

Picked by hand into 12-kilo crates and then taken by refrigerated truck to the Lalomba winery in Haro, where the grapes are pressed in 90-minute cycles. To make Lalinde, we only use the must produced from the first pressings, the gentlest. The must then macerates with the lees for three days at between 3 and 4 degrees. Fermentation takes place in exclusively designed concrete vats. Ageing is for five months with lees contact.

2019 Vintage

A hot, dry cycle with very pronounced temperature spikes, for example at the end of June. Annual rainfall was only 286 litres, accentuating the arid dryness of the vintage. The average temperature was 14.73°C with a minimum of -0.68 °C on 5 January and a maximum of 38.12 °C on 23 July.

Harvesting began on 22 September.

SUBJECT <i>Mimes</i> no.7	
TITLE	TOPIC
VINOS	FINCA LALINDE 2019

Analysis

Alcohol content: 12.81% ABV

pH: 3.32

Total acidity: 5.49 g/l

Volatile acidity: 0.38 g/l

Sugars: 0.51 g/l

Free sulphur: 31.5 mg/l

Total sulphur: 84 mg/l

Recognition and awards

- 93 points *Atkin* (2020). *Best Rioja Rosado in three editions of the Rioja Special Report by Tim Atkin* (2016, 2017 and 2018).
- 93 points and *Best Young Rioja Rosado in the Guía Peñín 2020*.
- 93 points and *Best Rioja Rosado in the Guía Gourmets 2020*.
- 95 points and *Best Rioja Rosado in the Guía Proensa 2020*.

SUBJECT *Mimes* no.7

TITLE

VINOS

TOPIC

FINCA
LALINDE 2019



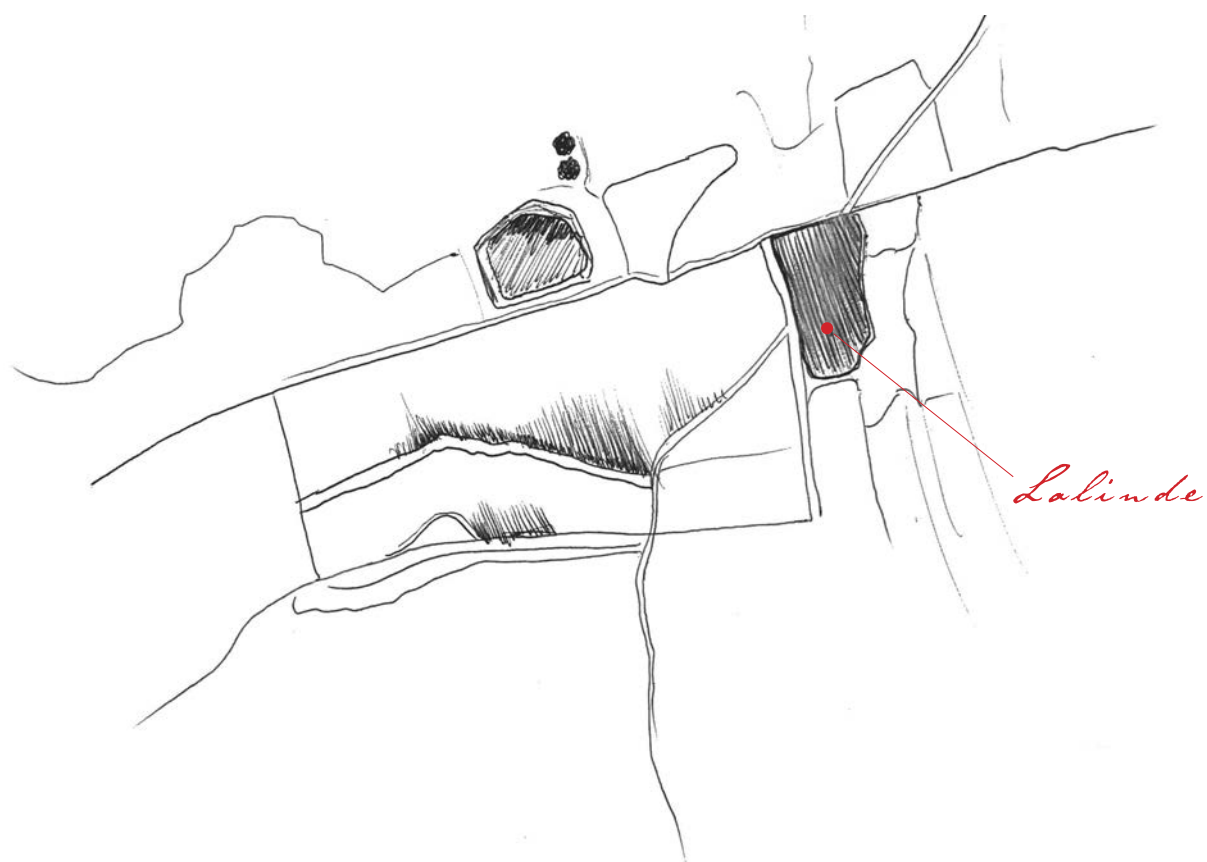
SUBJECT *Mimes* no.7

TITLE

VINOS

TOPIC

FINCA
LALINDE 2019



M3

SUBJECT <i>Mimes</i> no. 7	
TITLE	TOPIC
VINOS	FINCA VALHONTA 2017

Villalba de Rioja, Rioja Alta

A fine, balanced charm from Rioja's Atlantic outpost

The tempranillo grape expresses its highest degree of harmony and charm in the broad chalky-clay terraces at the foot of the Obarenes mountains. Finca Valhonta comes from high, chilly lands with a strongly defined character, surrounded by woodland; a healthy environment and a unique meeting place for three types of climate, Mediterranean, Atlantic and Continental which seem to manage to recreate a fascinating world of finesse.

Vinification

The harvested grapes are placed in 250-kilo crates and taken to the winery where the berries are selected, berry by berry on an optical sorting table. Then for three days they undergo prefermentive maceration. Little by little the fermentation starts with yeasts which come from the vineyard. On the fourth day the grapes are inoculated with the selected indigenous yeast. The process takes place in concrete vats designed and built exclusively for Lalomba.

The maceration and extraction combine délestages and pumping over at specific moments. After macerating for a further 12 days after fermentation, the grapes are gently pressed and the wine passes into 500-litre French oak barrels, where the malolactic fermentation takes place. The wine is aged for 14 months in these same barrels, with no racking. Then the wine returns to the concrete vats for final rounding off. There it remains for a further eight months.

SUBJECT <i>Mimes</i> no. 7	
TITLE VINOS	TOPIC FINCA VALHONTA 2017

2017 Vintage

Remembered as the vintage of the big frost of 27 April, in general 2017 proved hot – with an average temperature of 16.74 °C in Villalba— and fairly dry, with only 402 mm of precipitation recorded. The minimum temperature recorded was -3.45 °C on 24 March and the maximum 36.6 °C on 21 July.

Harvesting was on 10 October.

Analysis

Alcohol content: 14.51 % ABV.

pH: 3.39

Total acidity: 6.93 gr/lt

Volatile acidity: 0.62

Sugar: 0.72 gr/lt

Free sulphur: 31 mg/lt

Total sulphur: 90 mg/lt

Recognition and awards

- 93 points Atkin (2020).
- 96 points in the Guía Peñín 2020.
- 100 points in the Guía Proensa 2020.

Tasting Note published by Amaya Cervera in Spanish Wine Lover

(3 March 2020):

“Delicate, floral and herbal (chamomile, rosemary) aromas blend in with red and black fruit (blackberry) notes and hints of liquorice on the nose and palate. This a medium-bodied red with fine texture, but enough tannins to age. A great addition to the increasing diversity of reds in Rioja”.

SUBJECT *Mimes* no.7

TITLE

VINOS

TOPIC

FINCA
VALHONTA 2017



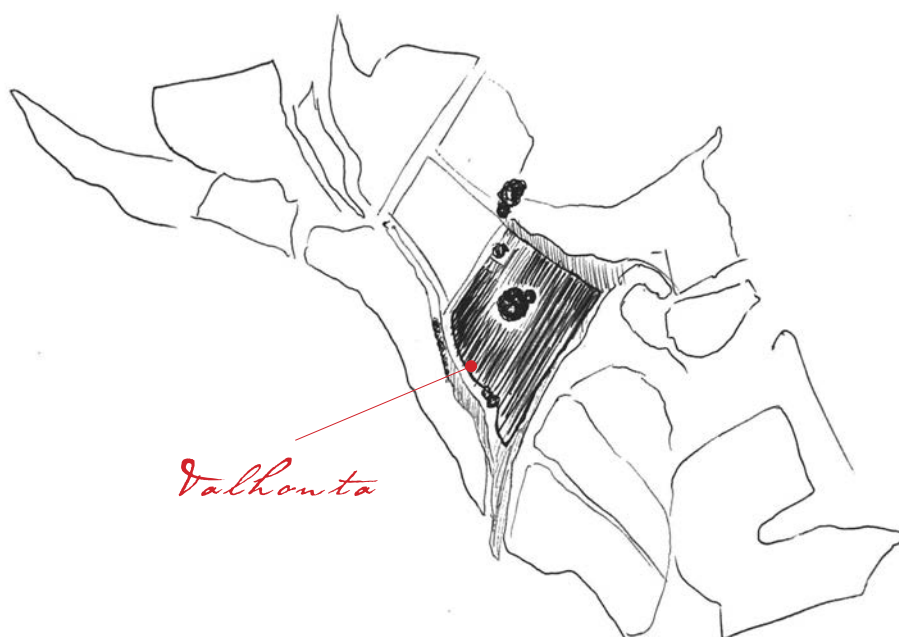
SUBJECT *Mimes* **no.7**

TITLE

VINOS

TOPIC

FINCA
VALHONTA 2017



M7

SUBJECT <i>Mimes</i> no. 7	
TITLE	TOPIC
VINOS	FINCA LADERO 2016

Sierra de Yerga, Rioja Oriental

All the energy of the mountain in a deep, stimulating wine

The combination of the tempranillo (80%) and garnacha (20%) varieties reflects the most distinctive identity of the Yerga mountains. It is the balance between the profound character and the authenticity that it gets from the proximity to a harsh world for plants; between the stimulating acidity and vibrant juiciness. A luminous wine, with tangible complexity, ebullient with energy and vigour.

Vinification

We harvest the grapes into 12-kilo crates and leave them for 12 hours in a cooler. We select them with an optical scanner, berry by berry. They then macerate for five days in concrete vats exclusively designed for Lalomba. During this time slow fermentation begins with the yeast from the vineyard. On the fifth day we inoculate with selected indigenous yeasts. The fermentation temperature is maintained at 24 °C.

By combining délestages and pumping over at specific moments we help the process of extraction and maceration. Once fermentation is complete, we macerate the wine for a further 14 days before subjecting it to gentle pressing.

The wine is then racked into 225-litre French oak casks which have been used for one vintage and new Hungarian oak casks, where it undergoes malolactic fermentation. The wine matures in these same casks for 16 months, with no racking.

After this it is returned to the concrete vats to round off for another 22 months.

2016 Vintage

A vintage marked by extreme drought, in which only 280 mm of rainfall were recorded. At the same time it was quite a cool cycle. The maximum temperature was 31.8 °C on 18 July, and the minimum was -3.8 °C on 17 February.

Harvesting took place on 21 October.

SUBJECT <i>Mimes</i> no. 7	
TITLE	TOPIC
VINOS	FINCA LADERO 2016

Analysis*Alcohol content: 14.31 % ABV.**pH: 3.46**Total Acidity: 6.14 gr/lt**Volatile acidity: 0.61**Sugar: 0.92 gr/lt**Free Sulphur: 33 mg/lt**Total Sulphur: 90 mg/lt**Depth of colour: 12.77**TPI: 68****Recognition and awards***

- 94 points *Atkin* (2020).
- 95 points in the *Guía Peñín* 2020.
- 97 points in the *Guía Proensa* 2020.

Tasting Note published by Amaya Cervera in Spanish Wine Lover*(3 March 2020):*

“There is an interesting combination of concentrated black fruit and Garnacha’s evocative herbal notes (thyme, scrubland). An exuberant, powerful red with fantastic acidity to hold it. ...Mount Yerga deserves greater recognition as one of the great terroirs not only in Rioja Oriental or Baja, but across the entire appellation. ”

SUBJECT *Mimes* no.7

TITLE

VINOS

TOPIC

FINCA
LADERO 2016



SUBJECT *Mimes* no.7

TITLE

VINOS

TOPIC

FINCA
LADERO 2016



11/2



LALOMBA