

La Rioja Alta, S.A.



- Alcohol content: 13.5% per volume
- pH: 3.63
- Total Acidity: 6.2 g/l (tartaric acid)
- Res. sug.: 1.50 g/l

- Serving temperature: 18°C

- Available in:



75 cl

GRAN RESERVA 890 – 1998

THE HARVEST

This superb wine is only made with the most exceptional vintages. Budding was good that year and flowering concluded with a perfect fruit set thanks to favourable weather conditions, with mild temperatures and rain. The growing cycle progressed well until the end of August, slowing down during the first half of September due to considerable rainfall and low temperatures. The first part of the harvest yielded grapes with moderate alcohol content and colour intensity. Good weather during the second part of the harvest —when the grapes for this Gran Reserva 890 were picked by hand— resulted in wines with higher alcohol content, good colour intensity, high polyphenol values and optimum long-ageing potential.

THE VINEYARD AND THE GRAPES

Tempranillo (95%) from Briñas, Labastida and Villalba, Graciano (3%) and Mazuelo (2%) from our Melchorón I and II vineyards in Rodezno, with vines are above 40 years of age.

WINEMAKING AND AGEING

This Gran Reserva 890 is the result of a painstaking selection process applied from the time the best grapes are harvested until the wines finally appointed to bear this label end their unhurried ageing. Alcoholic and malolactic fermentation went seamlessly and the wine was then put in American oak barrels handcrafted in our cooperage. After six years' meticulous ageing in barrels with a total of 12 rackings in our iconic Vigier Hall, only the best wines were bottled in September 2006. In order to preserve all the aromatic components, this wine barrelled directly without filtering. Finally, only 24.955 numbered bottles were produced under this label.

TASTING

Open, medium-intensity cherry-red with an orange rim. The nose is very intense with a classic Rioja bouquet —spicy, balsamic, cured leather, cocoa, tobacco and vanilla notes set against a background of candied fruit. Elegant in the mouth, with good structure and balance, silky, creamy tannins and a lively acidity on the finish. Big, complex aftertaste which will grow as the wine ages in the bottle. This great classic Rioja is suitable with main courses without heavy sauces, meat stews and desserts with chocolate. It is also perfect as a closer for a good meal.

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www.riojalta.com