



Gran Reserva 904

1970 VINTAGE

COMPOSITION: Tempranillo as main variety, with 15% Graciano, Mazuelo and Viura, from choice locations in Rioja Alta —particularly Rodezno, Ollauri and Briñas.

AGEING: 1 year in wood vats.
6 years in American oak barrels averaging 18 years in age, with a racking every six months.

TEST RESULTS:	Alcohol Content:	12.5%	Total acidity (tartaric a.):	5.9 g/l
	Volatile acidity (acetic a.):	0.68 g/l	Dry extract:	26.5 g/l

TASTING: Bright brick, typical of Rioja Gran Reservas. Complex bouquet with a wide range of nuances and notable aromas of vanilla, coconut and toffee. The mouthfeel is very round and well-balanced. Silky. Having been aged in barrels for about 18 years, the contribution of the tannins was very slow, allowing for a gentle evolution of the flavours and aromas that develop during ageing. It is a wine that can still evolve very positively in the bottle, with a long life ahead.

FOOD PAIRING: All kinds of meats, vegetables, stews and fish in sauce. All types of cheese. You can even be enjoyed by itself after a meal, given the complex aromas that continue to develop once it is open.
Its ideal serving temperature is 18-19 °C