

La Rioja Alta, S.A.

Gran Reserva 904 - Vintage 1994



The D.O.C Rioja (www.riojawine.com)

The high potential alcohol content, the excellent colour, dry extract and pH and sufficient acidity all lead one to believe that this could be one of the great Rioja vintages. The weather was the determining factor: a warm, fairly dry winter started growth early then the vines were reined back by some colder weather in April. The summer was benign so that by the first fortnight of September the grapes were already ripe for picking. A few days rain that month fattened up and increased the crop without harming quality. The outcome of the vintage was 244 million kilos (171 million litres).

The vineyards and the grapes

Tempranillo (90%) from Briñas, Labastida and Villalba complemented by Graciano from our Melchorón I y II at Briones and Rodezno.

Maturation

After fermentation, the wine was put into casks of American oak in March 1995. It lay four years. Racked by hand and by the light of a candle- every six months. Bottled in April 1999. The wine was scarcely filtered. So as to preserve to the maximum all the aromatic components which contribute to its flavour. In time, this may produce sediment in the bottle.

Tasting Note

Bright ruby in colour with touches of tile brown at the edges; clean and brilliant. The aroma is highly complex and develops after drawing the cork. There are hints of liquorice, spices and very ripe fruit.

In the mouth, the excellent structure is apparent; smooth and silky with soft and perfectly integrated tannins and all balanced perfectly with the acidity. The long and most agreeable aftertaste brings one back to the initial aromas.

- Alcohol content: 12.5 % by vol.
- Dry extract: 32.60 gr/l
- Total acidity: 5.78 gr/l (tartaric)
- Volatile acidity: 0.82 gr/l (acetic)

➤ Serving temperature: 18° C.

➤ Also available:



150 cl.



75 cl.



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