

La Rioja Alta, S.A.
VIÑA ARANA
 GRAN RESERVA

A NEW GRAN RESERVA STYLE

"An exceptional vintage to enjoy and understand the typicity, depth and persistence of a 21st century Rioja Classic, now in its 50th year"

Julio Sáenz (Winemaker)



VINTAGE 2016

Moderate and well distributed rainfall throughout the growing season mitigated the effects of drought and high summer temperatures. Smooth wines with a remarkable balance between acidity and alcohol, high intensity and aromatic quality. Excellent maturity and round tannins. A VERY GOOD (+) vintage for us, with a score of 95 points.



Tempranillo (95%) and Graciano (5%)



Tempranillo from Las Cuevas, El Palo and Las Monjas in Rodezno and Graciano from the Montecillo vineyard in Fuenmayor.



Loamy texture rich in limestone in Rodezno and alluvial with abundant gravel and small pebbles in Montecillo.

HARVEST

The grapes are harvested by hand in boxes, with a first selection of bunches in the vineyard, starting with Tempranillo followed 12 days later by Graciano. The grapes are transported to the winery in refrigerated vehicles to preserve their integrity. After a second screening on the optical selection table, alcoholic fermentation (at 27°C) and malolactic fermentation are carried out naturally.

AGEING

In March 2017, we selected the best lots to be aged for three years in barrels, always American oak and made in-house, with an average age of 4.5 years. Six traditional rackings were carried out from barrel to barrel by candlelight, to manually separate the sediment and avoid aggressive filtering. Bottled in July 2020.

TASTING NOTES

Clean and bright, with an elegant ruby colour, medium-high intensity and garnet rim. The nose is intense and fragrant and reveals a complex array of balsam notes, brioche, toasted bread, vanilla, toffee and cinnamon as well as fine aromas of black plums, wild strawberries, ripe blackcurrants and red berries, creating a fruity and balsamic bouquet. On the palate, the wine is well structured and balanced, with a pleasant freshness and smooth, polished tannins, thanks to its careful ageing in oak barrels. The finish is fresh and delicate, with a lingering aftertaste.

AGEING POTENTIAL It has a remarkable ageing potential and promises a great evolution over the next 10 years.



14,5% Vol. Serve between 16-18°C



75 cL | 150 cL

TECHNICAL DATA: Total acidity: 5,2 g/L | pH: 3,72 | IPT: 66

