



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ARANA

Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1995**



THE HARVEST

The weather conditions throughout the whole year were just what is needed to produce a superb vintage. In Spring the vines set well. A hot and dry summer was ideal for grape quality. In the early autumn, around the middle of September, rain fattened the bunches but concerned the growers and wine-makers, who feared for the final maturation of the fruit. Not for the first time, people who waited a little before beginning the harvest, took the correct decision. The sun shone all the time the grapes were being gathered in, temperatures were high ensuring the final ripening and the rain did not return. Everything was positive. The potential alcohol content was between 12.5° and 14.0°, with an average of 13.0°. The acidity (tartaric) of the must varied between 6.50 and 8.50 gms/l. Both the potential alcohol and acidity figures were better than those of the immediately preceding years. The colour was remarkable and the health of the grapes excellent. As all great vintages - eg '64, '70 and '85 - a fine quality crop was also an adequate quantity one. The resulting wines are of a bright and intense colour with excellent structure and good balance, ideal for Reservas and Gran Reservas.

VINEYARDS AND GRAPES

Tempranillo and Graciano grapes from Labastida and Rodezno respectively.

AGEING

The alcoholic fermentation took place in stainless steel tanks at a controlled 30°C; the malolactic in century old wooden vats. After clarification, the wine was put into cask in April 1996 and remained there until April 1999 when it was bottled. During its three years in American oak casks it was hand raked, by the light of a candle, every six months. The wine was aged for a further two years in bottle before first release to the market.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,77 gr./l

Tartaric acid: 6,10 gr./l.

Sugar-free extract: 31,2

TASTING NOTES

The colour is a bright, opaque, cherry red. The aroma is unusually fruity with added grace and elegance from the Graciano grape. There are hints of cinnamon and vanilla typical of this brand. It was such a good vintage that this wine is rounder and stronger than other Viña Aranas. It is a perfectly integrated wine, all its fine qualities are married together; flavoursome, full bodied and with a long and enduring aftertaste.