

# La Rioja Alta, S.A.



## GRAN RESERVA 904 - 2000

### THE 2000 HARVEST

Although the vintage was officially rated as Good, it also produced a significant number of wines that were perfectly suitable for ageing — particularly those made with grapes from old vines with low yields, such as the ones used to make this Gran Reserva 904. Favourable weather conditions allowed for good budding and flowering and perfect setting. 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.

Harvest in our vineyards took place in two stages. The first stage offered grapes that produced wines with moderate alcohol content and colour intensity, while the second, thanks to the good weather, resulted in wines with more alcohol, good colour intensity and high polyphenol content that were very suitable for ageing.

### COMPOSITION

The base grape is **Tempranillo** (90%) from vines over 40 years old in the municipalities of Briñas, Labastida and Villalba perfectly complemented with 10% **Graciano** from our Melchorón I and II vineyards in Briones and Rodezno.

### WINEMAKING AND AGEING

Alcoholic fermentation took place over 17 days, and the wine was de-vatted four days later at low temperatures. Malolactic fermentation occurred naturally and took 33 days. In December 2001, the wine was transferred to four-and-a-half-year-old American oak barrels manufactured in-house, where it stayed for the next four years. It was racked following traditional methods from barrel to barrel every six months. The wine was bottled in January 2006. In order to preserve all of its sensorial properties, the wine was only filtered very lightly, so it may produce sediment over time.

### WINETASTING

Typical colour of the great Rioja classics —medium-depth brick red, with a tawny rim. Very intense aromas; outstanding delicate notes of ripe plums, raisins and candied fruits against a cinnamon, clove and chocolate mint background. Well-structured and well-balanced, with silky tannins, polished by long ageing in barrels and in the bottle. Ample, delicate, long-lasting finish. A wine that is now at an optimum time to be enjoyed, also suitable for long-term cellaring.

- Alcohol content: 12.5% vol.
- Total Acidity: 6.09 g/l (tartaric acid)
- Volatile Acidity: 0.92 g/l (acetic acid)
- Dry extract: 31.3 g/l

Serving temperature: 17°C

- Available in:



150 cl    75 cl

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