

# La Rioja Alta, S.A.



## GRAN RESERVA 904 - 2007

### THE 2007 HARVEST

It was marked by good weather particularly during the final grape ripening stage. The growing cycle was long and the harvest was also long and selective, with grapes being picked as each plot ripened. This enabled the grapes to arrive at the crush pad optimally ripe, with a good balance between the various quality parameters (alcohol content, polyphenols and acidity). This vintage was given an official rating of "Very Good".

### VARIETAL COMPOSITION

**Tempranillo** (90%) from vines over 60 years old planted in Briñas, Labastida and Villalba, and **Graciano** (10%) from our Montecillo vineyard in the municipality of Fuenmayor.

### WINEMAKING AND AGEING

Alcoholic fermentation took place in stainless steel tanks at a temperature of 28 °C and lasted 15 days. Batches were selected and allowed to complete malolactic fermentation naturally over 98 days. In April 2008, the wine was transferred to 4-year-old American oak barrels (made in-house), where it stayed until April 2012. During ageing, the wine was racked every six months using traditional barrel-to-barrel methods. The final blend was bottled in November 2012.

### TASTING NOTES

Cherry-red with a ruby rim; clean, bright and lively. Highly complex nose with a creamy bouquet and spicy notes of cinnamon, vanilla, powder chocolate, snuff box and a background of undergrowth that lead to stewed red fruit and cherry liqueur. Tasty in the mouth, with good texture, balanced and fresh on the palate with elegant, tamed tannins. Outstandingly long, persistent and refined finish with notes of sweet tobacco, cedar and spice, cherry liqueur and coffee caramel aftertaste. A classic Rioja which stands out for its freshness and great bottle ageing potential.

> Alcohol content: 13.5% vol.  
> Total Acidity: 6.5 g/l (tartaric acid)

> pH: 3.56  
> Reduc. sug.: 1.5 g/l

> Serving temperature: 17 °C

> Available in:



150 cl

75 cl

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