

GRAN RESERVA 904 - VINTAGE 1985

THE HARVEST: It was an unusual harvest. The vine's vegetative cycle lasted 188 days, with a production of 170 million litres -significantly larger than the average of previous years. A small crop was expected, but in reality the quantity produced has never been achieved before. The wines made from grapes from the higher zones and those from later pickings are superb. The sub-zone of Rioja Alta gave particularly complete wines. Although the official classification of the vintage was "Good", for La Rioja Alta, S.A. it has been the best vintage since the mythical one of 1970.

GRAPE VARIETIES: The main variety, comprising approximately 85% of the blend is Tempranillo. The balance is made up of Mazuelo and Graciano.

VINEYARDS: All from Rioja Alta, in particular Rodezno, Ollauri, Briñas and Cenicero; the majority from our own vineyard sites.

AGEING: 4 months in 100 year old oak vats, 5 years (March '86 to March '91) in American oak barrels, with a total of 10 hand rackings. Bottled in April 1991.

ANALYTICAL DATA:	Alcohol:	12.5 %
	Volatile acidity:	0.67 g/l
	Total Acidity:	5.2 g/l
	Dry Extract:	28.3 g/l

TASTING: The delightful ruby red colour of this Gran Reserva is indicative of its long and careful cask ageing. The brilliance of the wine allows one to appreciate its deep colour -more intense than in previous vintages- that follows the bodega's philosophy of releasing onto the market, wines with greater structure. The aroma develops and intensifies the longer the bottle is open. It is a very round and complete wine, hard to describe for the complexity of its aromas. The high level of extract and balancing touch of glycerin give the wine a silkiness on the palate. Excellent length, with a robust finish and significant but refined tannins.

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