



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

LA RIOJA ALTA, S.A.



Brand: **GRAN RESERVA 904**

Colour: **TINTO**

Vintage: **1989**

THE HARVEST

The 1989 harvest was a larger one -larger than the three previous years- with a volume of 164 million litres. Maturation occurred in fits and starts: very fast until the beginning of September and thereafter slowing down. The Viura set badly, giving little fruit, but of consequently higher quality. The Tempranillo had a delayed maturation. The first fermentation was irregular, due to a hot Autumn and the second was rather delicate in some bodegas. White wines from this vintage are generally good and reds are extremely good, similar to those of 1985. The maturation of Garnacha in the Rioja Baja was a surprise, with it reaching more than 16% alcohol.

VINEYARDS AND GRAPES

90% Tempranillo complemented by Mazuelo and Graciano. The grapes are almost entirely from our own vineyards in the sub-zone of Rioja Alta, from the towns of Rodezno and Labastida.

AGEING

8 months in large century old wooden vats. 4 years (June 1990 – June 1994) in American oak barrels, with a total of ten hand rackings. The wine was bottled in July 1994.

ANALYTICAL DATA

Alcohol: 12,5 %

Volatile acidity: 0,85 gr/l.

Tartaric acid: 5,6 gr/l. (tartárico)

Sugar-free extract: 28,30 gr/l.

TASTING NOTES

Ruby red in colour with noticeable depth, which points to a wine of body and structure, rich in tannins. The bouquet is round and fragrant, a mix of vinous aromas and sweet spices. In the mouth, the initial impressions based on appearance are confirmed: elegant and smooth, coupled with an excellent structure. Due to long bottle ageing, the wine has developed harmonious, full and mature flavours, with a long aftertaste. Gran Reserva 904 - 1989 is a tremendous wine, which will continue to satisfy for many years to come.