

LA RIOJA ALTA, S.A.



Brand: **GRAN RESERVA 904**

Colour: **TINTO**

Vintage: **1992**

THE HARVEST

The quality of the 1992 vintage was good. The plentiful rainfall of autumn '91 was followed by one of the driest winters of the century. The temperatures and the precipitation during the Spring were ideal and there were no late frosts. The budding was excellent. It was hot in September with just enough rain to complete the development of the grapes.

VINEYARDS AND GRAPES

Nearly all Tempranillo with 10% between Graciano and Mazuelo. All the grapes came from the sub area of the Rioja Alta, from the townships of Briñas, Labastida and Villalba.

AGEING

After a normal vinification, the wine spent seven months in large, century old oak vats. In May 1993, it was moved into casks where it stayed for four and a half years. It was hand racked every six months, taking it off the lees and giving it a light oxygenation. Bottling took place in November 1997.

ANALYTICAL DATA

Alcohol: 12,5 %

Volatile acidity: 0,89 gr/l.

Tartaric acid: 5,75 gr/l. (tartárico)

Sugar-free extract: 29,15 gr/l.

TASTING NOTES

Each vintage has its peculiarities, its essential qualities and its own evolution. From the beginning, as we make the 'coupage', we follow customs which have scarcely altered during the one hundred and ten years of our existence, the varieties in the blend sourced from known vineyards, the time of ageing in cask and in bottle. It is by following such time honoured practices that we can create a wine like this Gran Reserva 904. The wine is cherry red in colour. Its aroma is enveloping, spicy and classically typical of our Gran Reservas. The flavours in the mouth have the power and freshness of a much younger wine. It is hard to find wines of this maturity which combine power and the vivacity of youth, which are complex and yet elegant.