



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

LA RIOJA ALTA, S.A.



Brand: **GRAN RESERVA 89**

Colour: **TINTO**

Vintage: **1989**

THE HARVEST

The 1989 vintage at 164 million litres was a big one and larger than that of any of the three previous years. The ripening of the crop proceeded in fits and starts: swiftly until the beginning of September then much slower. The Viura set badly producing a small and consequently high quality harvest. The Tempranillo ripened late. Due to a very warm autumn, the first fermentations were irregular and, in some bodegas the second rather delicate. White wines from this vintage are generally of good quality and the reds excellent, similar to those of 1985. The Garnacha from the Rioja Baja achieved a remarkable 16% + alcohol.

VINEYARDS AND GRAPES

All the grapes for this wine were sourced from vineyards within the Rioja Alta, particularly from around Rodezno, Villalba, Brinas and Labastida. 90% Tempranillo and the balance Mazuelo and Graciano.

AGEING

After fermentation in stainless steel at 30° C, the wine spent eight months in large oak vats then was put into casks in July 1990. It remained for seven years in these American oak casks being hand racked every six months. The wine was bottled, unfiltered, in July 1997.

ANALYTICAL DATA

Alcohol: 12.40 %

Volatile Acidity: 0.89 g/l.

Total Acidity (tartaric): 5.56 g/l.

Dry extract: 27.60 g/l.

TASTING NOTES

The colour is intense tile red in the bottom of the glass shading to iodine colours at the edges, the result of long and careful cask ageing. The aroma is powerful, enveloping, complex with subtle hints of cinnamon, vanilla and over ripe fruits. In the mouth, the wine is silky, velvety perfectly composed and balanced. The finish is enduring leaving the most agreeable flavours long on the palate. This wine is an absolute classic and in the finest tradition of the Rioja.