

technical sheet

LA RIOJA ALTA, S.A.

Brand:

GRAN RESERVA 89

Colour:

TINTO

Vintage: 1982



The winter was very mild with little rain or snow and spring and summer continued in the same vein with only light precipitation; it was a drought year. This lack of moisture greatly reduced the yield of the vines. However, some rain in June and July and a few showers at the end of September improved the quality of the grapes by the time of the vintage. The low humidity throughout the entire year produced very healthy fruit. The weather during the harvest was perfect. The fermentation went exactly as to plan. Subsequent analyses and tastings made throughout the period of cask maturation and bottle ageing led us to judge the vintage as EXCELLENT.

VINEYARDS AND GRAPES

Tempranillo with very small quantities of Graciano and Mazuelo.

AGEING

The grapes came from our oldest vines in the sub area of the Rioja Alta and principally from the districts of Briñas, Ollauri and Rodezno.

ANALYTICAL DATA

Alcohol: 12.50 %

Volatile Acidity: 0.75 g/l.

Total Acidity (tartaric): 5.20 g/l.

Dry extract: 27.65 g/l.

TASTING NOTES

The continuity of style of La Rioja Alta, S.A.'s top wines was maintained and even improved upon with this vintage. The brilliant, lively, brick red colour is the classic tone of a wine long aged in bottle. This same extensive period of maturation is evident in the soft, deep, enveloping aroma. In the mouth the wine is vigorous and satin smooth with marvellous balance of flavours, spicy with a hint of liquorice and with an aftertaste that goes on and on. The 1982 Gran Reserva 890 gets very near to perfection.

