



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ARANA



Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1997**

THE HARVEST

A wet winter, with above average rainfall and higher temperatures than normal, advanced the vegetative cycle by a month. There was a very good budding, better than that of the previous vintage, with more bunches. At the end of spring the vineyards presented an excellent and healthy picture. Vine development was still fifteen days ahead of the usual date. The set was adequate although somewhat uneven. All seemed set fair for a big crop.

The summer weather put a brake on the early progress. There was more rainfall and average temperatures were lower than normal; the process of maturation was slowed. The exuberant leaf growth had to be tamed by regular summer pruning, with the objective of concentrating the plants energy on producing and ripening grapes.

The weather in September settled down, it was dry and sunny, the final ripening of the grapes was completed and they arrived in the bodega in a mature and healthy state.

Difficult vintages like this one underline the importance of careful vineyard management and very professional work in the winery.

VINEYARDS AND GRAPES

Tempranillo 95% with 5% Mazuelo all from the sub area of the Rioja Alta, in particular from Rodezno and Labastida.

AGEING

The first fermentation progressed normally if a little slowly towards the end; The malolactic was uneventful. After clarification and classification the wine was put into casks of American oak – of average three and a half years of age – in January 1999. It stayed three years in oak, being hand racked six times, before being bottled in March 2002.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,80 gr./l

Tartaric acid: 5,51 gr./l.

Sugar-free extract: 27,3

TASTING NOTES

The aroma is intense, wonderfully clean, elegant, with hints of coconut, vanilla and caramel, rounded off with scents of fruit compote. In the mouth, Arana 1997 is strong, silky with soft tannins, beautifully balanced with a gentle touch of acidity so typical of this wine. The aftertaste is lasting and most agreeable with flavours recalling its long maturation in oak. This wine will continue to age and improve for many years to come.