



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ARANA

Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1991**



THE HARVEST

Following three years of mild winters and drought, the climatic conditions finally returned to what is considered traditional: rain, with a cold and humid Spring. There were few frosts that did not affect the vineyard due to its vegetative delay, which recovered due to a warm, dry Summer. The harvest was delicate with periods of rain and in general the quantity was less than expected in Rioja Alta. However, in our case, the wines were good, with adequate colour and acidity for "Reservas". An internal assessment by our Oenology Department awarded this vintage 5 points out of a maximum 7 (the department has never awarded the maximum 7 points).

VINEYARDS AND GRAPES

Principally Tempranillo with a little Graciano, to enhance the aroma. All the grapes came from the sub area of the Rioja Alta and mostly from our own vineyards at Labastida and Rodezno.

AGEING

Fermentation in stainless steel vats to ease temperature control and malolactic in large oak vats. During the Summer of 1992 the wine was transferred into American oak barrels to begin its slow ageing process. As a result, the natural sediment deposited in the barrel was removed by hand-racking every six months over a three year period. Bottled in June 1995.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,81 gr./l

Tartaric acid: 5,20 gr./l.

Sugar-free extract: 28,6

TASTING NOTES

Clean, bright and cherry red in colour with hints of ruby. A fine and delicate aroma, with smooth and round flavours in the mouth and a pleasant and harmonious finish achieved by the perfect harmony between grapes and oak. Viña Arana Reserva 1991 is a classic amongst the "great classics" of Rioja. In short, we would describe this wine as round, balanced and elegant.