

technical sheet

VIÑA ARANA

Brand: VIÑA ARANA RESERVA Colour: TINTO Vintage: 1998

THE HARVEST

Generally, the budding was good although slightly late. The flowering finished with good fertilisation thanks to the favourable weather conditions of light rain and equable temperatures.

There was good development of the vegetative cycle until the end of august. However, in September this slowed due to rainfall and low temperatures. The first phase of the harvest produced grapes with both a moderate alcohol content and colour depth. The second part of the harvest was blessed by excellent weather conditions. These gave wine with a high alcohol content, high intensity of colour and high values of polyphenols with a good predisposition for barrel ageing. There was a small loss of colour after the malolactic fermentation.

According to the data of the Regulating Council, an historical maximum of 386.7 million kg. of grapes was produced.

VINEYARDS AND GRAPES

95% Tempranillo and 5% Mazuelo from the municipalities of Rodezno and Labastida in Rioja Alta.

AGEING

After the clarification, the wine was passed into barrels of American oak of 3.5 years old where it remained for 3 years. During its time in oak it was hand racked six times. Finally bottled in July, 2003.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen Volatile acidity: 0,79 gr./l Tartaric acid: 5,21 gr./l. Sugar-free extract: 27,3

TASTING NOTES

Cherry red in colour. Of average layer, clean and shining, with incipient shades of iodine on the edge of the glass. Of high aromatic intensity, complex and elegant, with notes of mature fruit, caramel and toffee. In the mouth, good body, very round, with silky tannins, sweet and harmonious, with a slight acidity typical of this wine. Very ample aftertaste, which emphasizes the aromas of the barrel ageing with flavours of coconut and caramel.

A wine that is perfect with all types of dishes. From aperitifs to more complex plates. Very suitable for cheese, dried meats and stews of fish or meats.

