

technical sheet

LA RIOJA ALTA, S.A.

Brand:

GRAN RESERVA 89

Colour: TINTO

Vintage: 1985



This was an exceptionally fine vintage in the Rioja Alta and the Rioja Alavesa although hailstorms in the Rioja Baja caused the Consejo Regulador to qualify it as merely "GOOD". The quantity of 170 million litres was also exceptionally large and well above the average for that time although nowadays that figure is beginning to look small. For La Rioja Alta S.A. it was the best vintage since the mythical one of 1970.

VINEYARDS AND GRAPES

Tempranillo grapes from the highest parts of the Rioja Alta, the optimum sites for grapes to make wines for long ageing in both cask and bottle and which will remain strong and vigorous fifteen years on. Small quantities of Mazuelo were added to the Tempranillo.

AGEING

After a temperature controlled first fermentation in stainless steel vessels, the wine was put into century old oak vats for the malolactic fermentation and for clarification. Next, it spent eight years in American oak casks being hand racked by candlelight a total of fifteen times. The wine was bottled in July 1994

ANALYTICAL DATA

Alcohol: 12.50 %

Volatile Acidity: 0.92 g/l.

Total Acidity (tartaric): 5.40 g/l.

Dry extract: 29.59 g/l.

TASTING NOTES

A very complete wine in all the senses. The colour is cherry red with brownish tile tinted overtones. The aroma is harmonious, strong, winey, spicy. The flavour in the mouth shows the youthful wine tamed and perfected by its long eight years in cask. Fruit, tannin and acidity are in perfect balance bringing a velvety wholeness on which it would be difficult to improve. The aftertaste is most agreeable, silky and long lasting. This Gran Reserva 890 of the 1985 vintage is a wine which the passing years have only served to improve.

