

La Rioja Alta, S.A.

GRAN RESERVA 890 – 2004



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- Alcohol content: 13.5% per volume
 - Total Acidity: 6.0 g/l (tartaric acid)
 - pH: 3.60
 - Reduc. sug.: 1.60 g/l
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Serving temperature: 17 °C

THE HARVEST

Abundant winter rainfall provided the necessary water reserves for proper vine development. Favourable weather throughout the growing cycle meant that grapes arrived at the onset of ripening in the best condition. In this last stage there were temperature differences -sunny days with moderate temperatures and cold nights- this led to a very slow and balanced ripening process. All these conditions particularly benefited our oldest vineyards with their very limited production. A selective harvest yielded grapes of exceptional quality, used to make this wine. The 2004 vintage was officially rated 'Excellent' by the D.O.Ca. Rioja Control Board

VARIETAL COMPOSITION

Tempranillo (95%) and Mazuelo (2%) from estate-owned vineyards in Briñas, Labastida and Villalba and, in addition, Graciano (3%) from our Montecillo vineyard. This is the first Gran Reserva 890 in which we use Graciano grapes from this vineyard.

WINEMAKING AND AGEING

It follows a very meticulous selection process. Only the best clusters were taken to the winery in small refrigerated boxes. After painstaking destemming and crushing, the grapes were transferred to tanks and fermented at controlled temperatures. After the winter, we carried out a new selection process and the wine was aged for 6 years in American oak barrels. The barrels were manufactured in our cooperage, with wood imported from the USA and dried at our facilities for three years. During the 10 rackings, we carried out a further selection of the barrels to be used for the final blend, which was bottled in March 2011. 38.000 numbered bottles. In order to preserve all the aromatic components, this wine has not been filtered.

TASTING NOTES

Medium-depth cherry-red with a pale pink rim. Very intense, clean aromas, with dominating balsamic and spicy notes —vanilla, caramel, chocolate mint and spices against a fruity background of prunes and dried apricots. Well-balanced in the mouth, with an elegant acidity, good structure, round, polished tannins and an oily finish. The aftertaste is ample and very long, with notes of sweet fruit and marked liquorice. A wine that represents the elegance and classicism of Rioja Gran Reservas.

September 2015