



# COMPLEXITY, SOFISTICATION AND OVERFLOWING CLASSICISM.

Probably one of the freshest, most sophisticated, and elegant Gran Reserva 904 in our history. The key lies in the extraordinary ripening of our Tempranillo and Graciano. Everything in its place at the perfect moment. I foresee a long and promising life in the bottle". Julio Sáenz (Winemaker)

#### **2016 VINTAGE**

An outstanding vintage in both quality and quantity, with wines that stand out for their depth and persistence. Moderate and well-distributed rainfall throughout the cycle mitigated the effects of drought and summer temperatures. The wines exhibit remarkable acidity-alcohol balance, high aromatic intensity, and excellent tannin maturity. For us, a VERY GOOD (+) vintage, internally rated at 95 points.



Tempranillo (90%) and Graciano (10%)



Tempranillo from a selection of estate-owned vineyards in Villalba, Briñas, and Rodezno, and Graciano from our Montecillo estate in Fuenmayor.



- Loamy texture with abundant limestone in Rodezno, Briñas, and Villalba.
- Alluvial, with a predominance of gravel and small pebbles, in Montecillo.

# **HARVEST**

Handpicked in small crates, with an initial cluster selection in the vineyard, starting with Tempranillo, followed by Graciano a few days later. The grapes were transported refrigerated to the winery to preserve their integrity. After a second selection on an optical sorting table, natural alcoholic and malolactic fermentation took place.

## **AGEING**

The selected wines were aged for four years in our own American oak barrels, with an average age of 4.5 years. Traditional racking was carried out every six months, and the wine was bottled in May 2021.

## **TASTING NOTES**

Deep garnet red, with a bright and lively ruby rim. On the nose, it stands out for its high intensity and aromatic complexity. Initial notes of wild red berries, black cherry, and blueberries give way to an extensive range of aromas from its barrel aging—tobacco, black pepper, tea leaves, coffee, mocha, vanilla, and cinnamon—creating a fruity and balsamic bouquet. The palate is refined, balanced, and elegant, with outstanding freshness and smoothness thanks to polished, silky tannins that contribute to a sophisticated finish. Long, complex, and harmonious aftertaste. A wine for aging, yet in an ideal moment for enjoyment.



14.5% Vol. Serve between 16-18°C 75 cl | 150 cl



TECHNICAL DATA: Total Acidity: 5.4 g/l (tartaric) | pH: 3.61 | IPT: 62

