

Serving temperature: 18° C.

Also available:



150 cl. 75 cl



Gran Reserva 904 - Vintage 1995

The D.O.C Rioja (www.riojawine.com)

There was adequate rainfall, evenly spread throughout the year. The flowering was good, the rest of the growing season was ideal and perfectly ripe and healthy grapes were gathered during benign weather at harvest time. The quality of the vintage was classes as excellent and the volume was a new record.

Picking started in the Rioja Baja about the 10th of September and was completed in the Alta and Alavesa towards the end of October.

The superb warm and dry October weather finished the grapes to perfection. They entered the winery with high sugar and polyphenol contents, excellent acidity and in perfect health.

Vineyards and coupage

Tempranillo (90%) from Briñas, Labastida and Villalba complemented by Graciano from our Melchorón I y II at Briones and Rodezno.

Wine-making and Maturation

After the alcoholic and malolactic fermentations, the wine was put into younger than previous vintages American oak barrels in June 1996. It remained in cask, being racked by hand eight times until it was bottled in July 2000. The wine was only gently filtered so as to preserve the flavours to the maximum. It may well show a sediment in bottle.

Tasting Note

A ruby colour with hints of tile red. An intense, penetrating and complex aroma with overtones of spices, leather and ripe fruit.

In the mouth, strong flavoured yet round and silky with good balance between fruit and acidity. The aftertaste is complex and persistent with hints of liquorice.



October 2004