Gran Reserva 904  |  Gran Reserva  |  2010

La Rioja Alta, S.A.

**ANALYTICAL DATA**

<table>
<thead>
<tr>
<th>Alcohol Content</th>
<th>pH</th>
<th>13.5% Vol</th>
<th>3.55</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Acidity</td>
<td>IPT</td>
<td>5.90 g/l</td>
<td>65</td>
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</tbody>
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**PAIRING**

Main courses, all kinds of meats, stews and desserts with couverture chocolate. Ideal as an after-dinner drink.

**TASTING NOTES**

Medium-high depth, cherry–red with a garnet rim. Very intense in aromas. Complex, with notes of plums and ripe grapes, jam of blackberries and red raspberries that give way to spicy and balsamic notes of tobacco leaves, cedar, liquorice, vanilla, chocolate and ground coffee. Good entry. Fresh and balanced, with polished, silky tannins and a gentle, delicate finish. Long aftertaste, with balsamic notes of coffee and toasted caramel, candied fruits and liquorice.

**HARVEST**

We consider this vintage one of the best of the century. The reasons are very propitious weather allowing the vines to be in excellent condition, both in terms of development and healthwise, and very moderate production due to some shatter during flowering. The result was very loose, medium-sized clusters with small berries. This vintage can be classified as one of the most Atlantic in recent years, allowing for wines of great freshness and complexity, optimal for long barrel aging. This vintage was officially rated Excellent as well.

**VINEYARD, GRAPES & AGEING**

Tempranillo (90%) from vines over 60 years old planted in Briñas, Labastida and Villalba, and Graciano (10%) from our Montecillo vineyard in the municipality of Fuenmayor.

The grapes were collected in boxes and transported to the winery in refrigerated vehicles to preserve all their integrity. After gentle destemming and crushing, the musts were put in stainless steel tanks where they underwent alcoholic fermentation at a controlled temperature for 18 days. Batches were selected and allowed to complete malolactic fermentation naturally over 94 days. In March 2011, the wine was transferred to 4-year-old American oak barrels (made in-house), where it stayed until March 2015. During aging, the wine was racked every six months using traditional barrel-to-barrel methods. The final blend was bottled in July 2015.

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