



PRESENTATIONS



ANALYTIC DATA

Alcohol Content

14.5% Vol 3.62

Total Acidity

Service temperature

 $5,5 \, \text{g/l}$

68

17°

Subtlety, elegance, finesse, delicacy. Silk

HARVEST

The good weather throughout the cycle favoured an excellent vegetative and sanitary condition of our grapes. All components were balanced, especially in the fruit from vinevards located at high elevation, in cooler areas and with moderate vigour.

Towards the end of the ripening stage, we had days with significant temperature variations, sunny mornings and very cold nights, so maturation was very well-balanced in this final period.

The resulting wines stand out for their fresh, Atlantic character, elegant acidity, fruit intensity and balanced, silky tannins. These qualities make them particularly well-suited to ageing.

VINEYARD, GRAPES & AGEING

Tempranillo (90%) is the main variety. Grapes are selected from our vineyards in Villalba, Briñas and Rodezno, and are blended with 10% Graciano from the Montecillo vineyard in Fuenmayor.

Tempranillo was the first to be harvested, followed 23 days later by the Graciano from Montecillo. All the grapes were placed in small boxes and transported in refrigerated vehicles to preserve the integrity of the fruit. This vintage was the first that the grapes were optically selected, berry by berry, so only those that met our strictest quality standards were chosen for this wine. Alcoholic fermentation in tanks lasted 21 days and was followed by malolactic fermentation. In January 2016 we selected the finest wines to age them in American oak barrels with an average age of four and a half years and made by our own in-house coopers. After four years in these barrels and traditional rackings -by hand and candlelight- every six months, the final blend was bottled in February 2020.

PAIRING

Especially recommended with all kinds of meat and stews, seasoned fish and desserts with chocolate or red fruit toppings. Perfect as an after-dinner drink.

TASTING NOTES

Medium-high robe with an elegant garnet rim. Great aromatic complexity, with notes of wild strawberry, red cherry, plum, blackberry and cranberry combined with aromas of tobacco, brioche, ground coffee, caramel, cedar and cinnamon blossom. The alcohol and acidity are elegantly balanced on the palate and its polished, gentle tannins and freshness provide a smooth and refined mouthfeel. Fine, delicate and very long aftertaste, that will continue to be rounded with time in the bottle, making this new Gran Reserva 904 a wine with great cellaring potential.