

La Rioja Alta, S.A.



- Alcohol content: 13.5% Vol.
- Total acidity: 5.93 g/l (tartaric)
- pH: 3.55
- Reduc. sug.: 1.8 g/l

➤ Serving temperature: 17 °C

➤ Available in:



75 cl



37.5 cl

VIÑA ARANA 2008

THE HARVEST

This vintage stands out for the high grape quality coupled with moderate production. Suitable weather during the final phase of the growing cycle was a key factor in the final quality of this vintage. Our vineyards are treated with rational viticulture and produce low yields per hectare. This resulted in grapes in optimum condition, allowing for very well-balanced colour, acidity and alcohol. The Rioja Control Board gave this vintage an official rating of 'Very Good'.

VARIETAL COMPOSITION

The basic grape variety is **Tempranillo** (95%) with 5% **Mazuelo** from the El Palo and Las Monjas vineyards in Rodezno. Estate-owned vineyards planted in loamy soils in 1973.

WINEMAKING AND AGEING

Alcoholic fermentation lasted 14 days at controlled temperatures. Malolactic fermentation occurred naturally and took 65 days. The wines were then put in American oak barrels manufactured in-house with an average age of 3½ years. During the wine's three years' ageing, it was raked every 6 months using traditional barrel-to-barrel methods. It was bottled in July 2012.

TASTING

Medium-depth, dark-cherry red with incipient orange hues. High aromatic intensity, with notes of vanilla, caramel, toffee and cinnamon from the wood against a background of fruits in liqueur. Good structure in the mouth, with a pleasant acidity and fine tannins. A wine with an expansive aftertaste re-emphasising its seductive acidity and noble flavours derived from barrel ageing.

PAIRING SUGGESTIONS

First courses of rice or pasta dishes. Small game casseroles, char-grilled meat, etc.

November 2015