

La Puoja Alta, S.A.

Viña Ardanza – Reserva 2000

The crop

The weather during the vine's growth cycle was ideal for ensuring the highest possible quality of grape, with no pests or fungal diseases in the vineyard and correct flowering, setting and turning. There was hardly any rainfall worthy of note in September, so the ripening process went unhindered. Harvesting started in the first week of October on the Viña Ardanza and Los Llanos estates (both in Fuenmayor). The grapes were picked in an excellent condition, with good sugar content and excellent colour parameters for high quality wine.

The vineyard and the grapes

80% of the "coupage" is *Tempranillo* and the remaining 20% *Garnacha*. The 30-year old Viña Ardanza estate, where most of the Tempranillo comes from, is in Fuenmayor, in the Rioja Alta district. The rest is from a selection of our vines, also in Rioja Alta. The Garnacha is from Ausejo and Tudelilla, in Rioja Baja.

Production and ageing

Alcoholic fermentation took place in stainless steel tanks for 14 days at a maximum temperature of 28 °C. The malolactic fermentation process was completed in 21 days and after racking the wine was transferred to casks in March, 2001. This Viña Ardanza remained in American oak casks, which were an average of 4 years old, for 36 months, being racked by hand 6 times. It was bottled in March, 2004. For the first time ever, it is also available in Magnum size.

Tasting notes

Medium-high cherry red robe, with orange tinted tones on the edge of the glass, clear and brilliant. Intense and complex to the nose. Wild berry aromas predominate, blended with hints of coconut, cinnamon, tobacco and leather. Full-bodied and well structured to the palate, with silky and enveloping tannins.

Long after-taste acquired from its lengthy time in bottle, where its elegant bouquet gains in intensity. This Viña Ardanza continues to evolve without losing its traditional qualities.

➤ Alcohol content: 13.2% > pH.: 3.47

➤ Total acidity: 6.2 g/l (tartaric) ➤ Volatile acidity: 0.89 g/l (acetic)

> Serve at: 17 - 18 °C.

> Available in:









37.5 cl.



September, 2007