

GRAN RESERVA 904 ó VINTAGE 1982

THE VINTAGE: Although preceded by mild winter with some precipitation, there was a drought in 1982 throughout the spring and summer, causing a low yield in the vineyards. Some rain in June and July, however, and showers at the end of September, helped to give luster to the bunches before the harvest. Low humidity helped the fruit to mature in the healthiest of conditions, and the good climate made the grapes easier to pick.

The fermentation was totally normal. Later analysis and tastings carried out during the maturation in barrel and ageing in bottle prompt us to rate this vintage *excellent*.

GRAPE

VARIETIES: 85% Tempranillo. The remainder is Mazuelo and Graciano.

VINEYARDS: All from the sub-zone of Rioja Alta, principally from our vineyards in Cenicero, Rodezno and Ollauri.

AGEING: Six months in hundred-year old oak vats. Five years in cask, with a total of 10 rackings. Bottled in March 1988.

ANALYTICAL	Alcohol:	12.5%
DATA:	Volatile acidity:	0.79g/l
	Tartaric acid:	5.0 g/l
	Sugar-free extract:	27.86 g/l

TASTING: Cherry red colour with violet tones. Clear and bright, with an extraordinarily intense colour characteristic of the vintage. Very fine, complex, spicy nose derived from the wine's gradual evolution, particularly in bottle.

Perfectly structured palate, powerful, magnificent flavour and finish. Extremely attractive, mouth-filling, clean and long-lasting aftertaste. Recommended serving temperature: 18 °C, 64 °F.

December 1992