

LA RIOJA ALTA, S.A.



Brand: **GRAN RESERVA 904**

Colour: **TINTO**

Vintage: **1994**

THE HARVEST

The high potential alcohol content, the excellent colour, dry extract and pH and sufficient acidity all lead one to believe that this could be one of the great Rioja vintages. The weather was the determining factor: a warm, fairly dry winter started growth early then the vines were reined back by some colder weather in April. The summer was benign so that by the first fortnight of September the grapes were already ripe for picking. A few days rain that month fattened up and increased the crop without harming the quality. The outcome of the vintage was 244 million kilos (171 million litres).

VINEYARDS AND GRAPES

Tempranillo (90%) from Briñas, Labastida and Villalba complemented by Graciano from our Melchorón I y II at Briones and Rodezno.

AGEING

After fermentation, the wine was put into casks of American oak in March 1995. It spent four years there –being racked by hand and by the light of a candle- every six months. It was bottled in April 1999. So as to preserve to the maximum all the aromatic components which contribute to the flavour of the wine, the wine was scarcely filtered. In time, this may produce sediment in the bottle.

ANALYTICAL DATA

Alcohol: 12,5 %

Volatile acidity: 0,82 gr/l.

Tartaric acid: 5,78 gr/l. (tartárico)

Dry extract: 32,60 gr/l.

TASTING NOTES

Bright ruby in colour with touches of tile brown at the edges; clean and brilliant. The aroma is highly complex and develops after drawing the cork. There are hints of liquorice, spices and very ripe fruit. In the mouth, the excellent structure is apparent; smooth and silky with soft and perfectly integrated tannins and all balanced perfectly with the acidity. The long and most agreeable aftertaste brings one back to the initial aromas.