

Alcohol content: 13.0%pH: 3.58

➤ Total acidity: 5.9 g/l (tartaric)➤ Volatile acidity: 0.81 g/l (acetic)

➤ Best served at: 17-18° C.

> Presentations:



75 cl. 37.5 cl.

La Prioja Alta, S.A.

Viña Arana - Reserva 2001

The harvest

The vineyard evolved according to the parameters of a normal cycle. The warm temperatures encouraged prompt budding, flowering and setting and ripening. Setting was excellent in most of the D.O., with the vines loaded with fruit. In the old vineyards on loose, arid soil, however, where setting was accompanied by high temperatures, there was a clear impact, reducing production expectations. At the beginning of July, these same vineyards were showing the effects of moderate water stress which, in most cases, was solved when it subsequently rained. Good weather in September and October helped the fruit to grow with excellent health. All these circumstances, together with the fact that grain size was smaller than in previous years, produced dark coloured wine with complex aromas. According to the Regulating Council of Rioja, total production was the largest ever, 386.7 million kilos of grapes.

The vineyard and the grapes

95% *Tempranillo* and 5% *Mazuelo* from Rioja Alta, specifically the boroughs of Rodezno and Labastida.

Ageing

After fining and typification, it was transferred to **3.5 years old American oak casks in June, 2002,** where it remained for **three** years. During this ageing process, it was **racked six times using the traditional barrel-to-barrel method**. It was bottled in September, 2005.

Tasting notes

Medium robe, cherry red, clear and bright, with orange tones on the edge of the glass. Intense bouquet reminiscent of ripe berries and citric fruit, against a mentholated background with hints of cinnamon, vanilla, caramel and toffee. Medium-bodied and round to the palate, with sweet tannins blending with the slight acidity typical of the brand. Long aftertaste, with citric and balsamic aromas and flavours that ensure an excellent bouquet after time in the bottle.



October, 2008