



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

LA RIOJA ALTA, S.A.



Brand: **GRAN RESERVA 890**

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 quality. The outcome of the vintage was 244 million kilos (171 million litres).

VINEYARDS AND GRAPES

The coupage was 95% Tempranillo from Briñas, Labastida and Villalba; the balance Mazuelo and Graciano from our vineyards Melchorón I and II (Rodezno).

AGEING

After the first and then the malolactic fermentations the wine was put into “barricas” of American oak in June 1995. It remained six years in cask, being racked by hand every six months before being bottled in June 2001. In order to preserve and maximize its aromatic complexity the wine was not filtered going directly from cask to bottle.

ANALYTICAL DATA

Alcohol: 12.80 %

Volatile Acidity: 0.98 g/l.

Total Acidity (tartaric): 6.65 g/l.

Dry extract: 30.75 g/l.

TASTING NOTES

The colour is tile red, clear but shading to iodine hues at the edges. The initial aroma is both complex and powerful. On opening, the aromas of toast, leather and caramel mix with tones of dried prunes and fruit compote.

In the mouth the wine is powerful and balanced with smooth and silky tannins coupled with a noteworthy light acidity. The aftertaste is full and very complex leaving the flavours full on the palate. Outstanding sensations are generated by its long and careful barrel ageing.

Given the quality of the harvest we foresee an excellent evolution in bottle.