

# La Rioja Alta, S.A.



- Alcohol content: 13.0%
- Total acidity: 5.7 g/l (tartaric)
- Volatile acidity: 0.79 g/l (acetic)
- pH: 3.65

- Best served at: 17°C

- Available in:



75 cl. 37.5 cl.

## VIÑA ARANA 2004

### THE 2004 HARVEST IN OUR VINEYARDS

Thanks to the good weather, the vines developed well throughout the year: correct setting, abundant vegetation, good health, suitable temperatures... The temperatures were lower than usual during the ripening process, with considerable differences between the daytime and night, so the process was slower. Our vineyards, with moderate production values, well ventilated and with excellent soil, provided first class typical wines with which to make this new Viña Arana 2004.

### COMPOSITION

95% **Tempranillo** and 5% **Mazuelo** from the boroughs of Rodezno and Labastida (La Rioja Alta).

### PRODUCTION AND AGEING

After fining and typing, it was transferred to three-year old American oak casks in March 2005, where it remained for 36 months, being raked by hand six times. After a few months in tanks, it was bottled in November 2008.

### TASTING NOTES

Cherry red colour, good robe, clear and bright, with pink tones on the rim of the glass. To the nose, intense aromas of ripe berries against a balsamic background of cinnamon, vanilla and coconut. Medium-bodied to the palate, with silky, well integrated tannins in harmony with a tangy but sooth end that is typical of the brand. Elegant and pleasant aftertaste with mentholated and balsamic hints providing an excellent bouquet. A good length.

### SERVING SUGGESTIONS

Viña Arana Reserva 2004 is ideal with appetisers, meat or even not very strong fish. Highly appropriate with vegetables, pasta, rice, poultry and dishes with mushrooms, together with creamy, not very cured cheeses.

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