



Gran Reserva 904 – 1990 Vintage

The vintage: The 1990 vintage was not a large one; the official figure is 120.5 million litres. The most important feature of the years weather was the long drought which lasted from the autumn of 1989 until the very end of the winter. It was possibly the driest winter of the century. The Spring enjoyed normal seasonal rainfall but the summer was hot and the drought returned. This is the reason for the low volume. The quality was variable with excellent results in the cooler Rioja Alta and Rioja Alavesa but only average to good in the Rioja Baja, where the lack of rain was most felt.

In 1990 *La Rioja Alta S.A.* decided to make only their *Viña Ardanza* and *Gran Reserva 904* wines because of the strong tannins of this vintage.

Grapes: Tempranillo 95% with the balance Mazuelo.

Vineyards: Almost entirely from our own plots in the Rioja Alta and particularly those in the townships of Briñas, Rodezno and Labastida.

Maturation: After eight months in large, one hundred years old oak vats the wine was put into barrels of American oak and remained there for five years. During this period it was racked by hand on ten occasions. Gran Reserva 904 1990 was bottled in July 1996

Analysis:

Alcoholic content:	12.5%
Volatile acidity:	0.97 gms/l
Total acidity:	5.96 gms/l (tartaric)
Dry extract:	28.6 gms/l

Tasting notes: The cherry red colour is so apparent that before tasting the wine, one has no idea of its power and maturity. Once the aromas have developed they are fragrant and appealing. Neither the hints of vanilla from the oak nor the more vinous notes of the grape predominate as they are in such a perfect balance. In the mouth the wine is lively, the tannins are soft, the natural acidity is in harmony with the other constituents. This complete wine is full, round and long with a most agreeable and long-lasting finish.

September, 2000