

La Rioja Alta, S.A.



GRAN RESERVA 904 - 2001

THE 2001 HARVEST

The weather during the growing season was optimal for grapevine development. During the first months, rains were more intense than usual until April and less so for the rest of the spring and summer. This allowed for exceptional vineyard development. The older plots, located on loose, dry soils, had lower fruitset rates than in previous years because of the high temperatures. This resulted in clusters with smaller berries and a good skin-to-pulp ratio —a key factor in securing top-quality fruit. The ripening process was slow and unhurried, leading to extremely healthy grapes and a quality that reached its peak during the harvest. The wine made is ideally balanced, both in alcohol content and in acidity with very good colour intensity, perfect for long ageing in barrels and in the bottle. The D.O.Ca. Rioja Control Board awarded this vintage its highest rating: Excellent.

COMPOSITION

The base grape is **Tempranillo** (90%) from vines over 40 years old in the municipalities of Briñas, Labastida and Villalba, perfectly complemented with 10% **Graciano** from our Melchorón I and II vineyards in Briones and Rodezno.

WINEMAKING AND AGEING

Alcoholic and malolactic fermentation went smoothly. In February 2002, the wine was transferred to 4-year-old American oak barrels made in-house, where it stayed until May 2006. During ageing, the wine was raked every six months using traditional barrel-to-barrel methods. It was bottled in June 2006. In order to preserve all of its sensorial properties, the wine was only filtered very lightly, so it may produce sediment over time.

TASTING

Medium-depth, ruby-red with a brick rim, typical of the great Rioja classics. Very intense, fresh, vibrant aromas, with delicate notes of candied fruit against a balsamic, spicy, leathery background with hints of coffee and chocolate mints. Well-structured and round, with sweet tannins that have been polished by long ageing in barrels and in the bottle. Ample, delicate, long-lasting finish.

The wine for great moments.

- Alcohol content: 12.7% per volume
- Total Acidity: 6.2 g/l (tartaric acid)
- pH: 3.62
- Sugar content: 3.47

Serving temperature: 17 °C

- Available in:



150 cl



75 cl

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