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## GRAN RESERVA 904 - Cosecha 1987

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**THE VINTAGE:** The cycle of dry years during the eighties was continued in this year in which there was very little rainfall, (286 l/sq.m. compared with an average of 450 l/sq.m.), although in the Rioja Baja hail razed the crop in some districts. The period of growth lasted 200 days. The summer was pest free but the drought set back the maturing of the grapes. October rainfall greatly helped and much improved the quality of the vintage. Because of the October weather, those growers who waited, among them La Rioja Alta, S.A., picked excellent quality fruit which was ideal for making Reservas and Grandes Reservas. The overall quality was very good with an average alcohol content of 12.5° and acidity of 5.5. gr/l. (tartaric). Some 133 million litres were produced in the area of the denomination.

**COMPOSITION:** The basic variety is the local Tempranillo, approximately 90%. The remaining 10% is Mazuelo and other minor varieties.

**VINEYARDS:** Only grapes from the Rioja Alta area are used, specially from the villages of Rodezno, Ollauri, Briñas and Villalba, most of them the property of La Rioja Alta, S.A.

**AGEING:** 6 months in large wooden vats after first fermentation in stainless steel.  
5 years (May 88 - May 93) in American oak casks with a total of ten hand rackings.  
The wine was bottled in June 1993.

**ANALYSIS:**

Alcohol:	12.5 %
Volatile acidity:	0.81 gr/l.
Total acidity:	5.6 gr/l. (tartaric acid)
Dry extract:	27.1 gr/l.

**TASTING NOTES:** On pouring the wine, one immediately notices its brilliant, ruby red colour and its aromatic nose. This wine is in fact so aromatic that it is its dominant feature. In the mouth, the first impression is of roundness and creaminess, then notes of spice and vanilla come through, leading to a warm, enveloping flavour, with a most elegant and distinguished finish. It is a full and lively wine; well-structured and young for its age with a broad and abiding palate which is confirmed by a smooth and long-lasting after taste. It will continue to develop over the coming years and we predict a long life ahead of it.

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