

La Rioja Alta, S.A.



GRAN RESERVA 904 - 2005

THE 2005 VINTAGE

This vintage was officially rated as Excellent, which coincides with our assessment. After budbreak at the normal time of the year, moderate, well-distributed spring rains led to proper canopy development, which lasted until fruit set, helping to balance production. September temperatures were moderate during the day and cool at night, allowing the grapes to acquire the typical traits of this part of Rioja. In 2005, we launched major improvements in the harvesting system, using 350 kg crates and refrigerated transport to the crush pad, resulting in a major qualitative leap in the winemaking process.

VARIETAL COMPOSITION

Tempranillo (90%) and **Graciano** (10%) from vines over 40 years old in vineyards in Briñas, Labastida and Villalba.

WINEMAKING AND AGEING

Alcoholic fermentation took place in stainless steel tanks at a temperature of 28 °C and lasted 15 days. Batches were selected and allowed to complete malolactic fermentation naturally over 38 days. In March 2006, the wine was transferred to 4-year-old American oak barrels (made in-house), where it stayed until March 2010. During ageing, the wine was raked every six months using traditional barrel-to-barrel methods. After a settling period, the final blend was bottled in November 2010.

TASTING

Medium-depth, cherry-red; clean and bright. Very intense to the nose, with a pleasant balsamic bouquet. Almonds, mint chocolate, vanilla and roasted coffee lead to notes of jammy fruit. Good, balanced structure in the mouth, with a pleasant acidity and very sweet, round tannins which provide a long, complex finish. Excellent to enjoy now, although it will continue rounding off its fine bouquet in the bottle over time.

- Alcohol content: 13.5% per volume
- Total Acidity: 5.3 g/l (tartaric acid)
- pH: 3.61
- Reduc. sug.: 1.4 g/l

Serving temperature: 17° C

- Available in:



150 cl



75 cl

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