



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ARANA

Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1987**



THE HARVEST

The dry cycle of the 1980s was accentuated during this vintage in which rainfall was very low (286 l/m² against an average of 450 l/m². In the Rioja Baja, hail flattened several areas. The vegetative cycle lasted 200 days. The summer was completely disease free, but maturation was late due to the shortage of water. Rain in October solved this problem, and greatly improved the quality of the harvest. Because of this, those growers who waited -and La Rioja Alta S.A. was one of those who did- obtained excellent quality fruit, ideally suited for the production of Reservas and Grandes Reservas. The overall quality was very good, with an average alcoholic content of 12.5%, and a tartaric acidity level of 5.5 g/l. 133 million litres were produced within the Denomination.

VINEYARDS AND GRAPES

As with previous vintages, the main variety is Tempranillo -typical of Rioja Alta- complemented by small amounts of Graciano and Mazuelo. This type of wine is the classical and traditional style of the Rioja Alta zone. The grapes used came exclusively from this region.

AGEING

Six months in wooden vats following the first fermentation in stainless steel. Three and a half years in American oak barrels with a total of seven hand rackings. Bottled in December 1991.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,80 gr./l

Tartaric acid: 5,50 gr./l.

Sugar-free extract: 27,50 gr./l.

TASTING NOTES

Cherry red, with definitive golden tints. Medium-bodied. The aroma is spicy, penetrating and complex and more apparent than in previous years. In the mouth it appears to be a mature wine, but still very lively and complete. Though it is currently drinking extremely well, it still has a great deal of life ahead of it. A very well balanced, complex and sophisticated wine, with the characteristics of a Gran Reserva. Perhaps the best Viña Arana for many years. Ideal serving temperature is 18°C.