

La Rioja Alta, S.A.



- Alcohol content: 12.6%
- Total acidity: 6.07 g/l (tartaric)
- Volatile acidity: 0.91 g/l (acetic)
- Dry extract: 30.9 g/l

➤ Best served at: 17°C

➤ Available in:



150 cl.



75 cl.

GRAN RESERVA 904 - 1998

THE 1998 HARVEST

Budding was good and blooming ended with good setting thanks to good weather conditions, with gentle rain and temperatures. Good development of the growth cycle until the end of August, slowing down in the first half of September due to rain and low temperatures. The first phase of the harvest produced grapes with a moderate alcohol content and colour, while the second phase, thanks to the good weather, produced wine with a greater alcohol content, good colour and high polyphenol values, very suitable for ageing. According to the Regulatory Council, the production was the greatest ever, with 386.7 million kilos of grapes.

COMPOSITION

The base variety is Tempranillo (90%) from Briñas, Labastida and Villalba, supplemented with 10% of Graciano from our Melchorón I and II estates in Briones and Rodezno.

PRODUCTION AND AGEING

Alcoholic fermentation took 14 days, and was transferred from the vats four days later at a controlled temperature. Malolactic fermentation took place naturally, in 39 days in stainless steel tanks. In December 1999, the wine was transferred to casks for 4 years, during which time it was racked by the traditional cask-to-cask method every 6 months. The wine was bottled in April 2004. In order to maintain its organoleptic components at their best, the wine underwent a gentle filtration process, so it could produce sediments with age.

TASTING NOTES

Brick red with iodine hints, medium robe. Intense aroma of spices, noble wood, mentholated chocolate on a background of plums, raisins and sugared fruit. Very long and complex to the nose. Well-balanced to the palate, with a good structure and highly polished, silky and elegant tannins. Complex after-taste with a gentle and long-lasting ending.

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