



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

VIÑA ARDANZA - RESERVA 1985

THE HARVEST: Unusual. The vegetative cycle for the Rioja region was 188 days and the production 170 million liters, rather higher than average for recent years. Grapes harvested later and from more elevated sites made excellent wines. Especially complete musts were produced in the Rioja Alta. Officially the harvest was classified "very good" although for La Rioja Alta, S.A. it was the best vintage since the great 1970.

GRAPE VARIETIES: 75 % Tempranillo and 20% Garnacha with some Mazuelo and Graciano.

VINEYARD SITES: The Garnacha comes from our sites in Tudelilla, while the Tempranillo and the Mazuelo are from the Viña Ardanza state in Montecillo as well as from growers in Cenicero, Ollauri and other districts in the Rioja Alta.

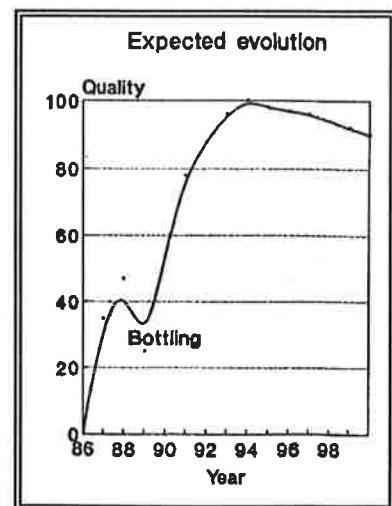
AGEING: Nine months in oak vats after fermentation in stainless steel.
3 1/2 years in American oak barrels with a total of seven rackings. After bottling in December 1989, a further 1 1/2 years in bottle before release.

ANALYSIS:

Alcohol:	12.9	%
Volatile acidity:	75	grs/l.
Tartaric acid:	5.5	grs/l.
Sugar-free extract:	29.2	grs/l.

PRODUCTION: 750,000 bottles of the 1985 Viña Ardanza were produced.

TASTING NOTES: Cherry red color with golden nuances. Clean and brilliant. Very visible glycerine, showing its perfect fermentation. Fragrant, complex and lingering aromas. Reveals itself on the palate as a red of great body even more than that of previous vintages: full, complete vigorous, and at the same time velvety, unctuous, and warm. Deep, lingering finish, with a note of toast. The final impression is one of great harmony and balance and this is perhaps the most complete Viña Ardanza since 1970. Although it is now showing well it has many years of life ahead of it. The ideal serving temperature is 18°C, or 64°F.



JULY 1991