

GRAN RESERVA

D.O.Ca. RIOJA

A choice, classic style wine, only made in the best vintages



GRAPE VARIETIES

85% Tempranillo, 8% Garnacha tinta, 7% Graciano

VINEYARD SURFACE

43,6 ha comprising small vineyards from 5 towns:
Cenicero & Nájera in Rioja Alta, and Lanciego, Elciego
& Laguardia in Rioja Alavesa

LIMITED PRODUCTION

230.000 bottles

PREMIUM WINE OENOLOGISTS

Fernando Costa

VINEYARDS & YIELDS

Special selection of 35-50 year-old vineyards with some parcels in Rioja Alta that are 65-85 years old.

Very low yields with a maximum of 33 hl/ha and less than 15 hl/ha in those parcels that are 65 years plus.

The Tempranillo comes from vineyards planted at various altitudes (400-620 metres above sea level) from different zones within the Cenicero boundary, Elciego and Laguardia, which confer complexity.

The Garnacha Tinta is selected from vineyards located in Rioja Alta, specifically Cenicero and Nájera, with respective altitudes of 650m and 500m, so as to achieve finesse, freshness and, at the same time, good structure.

The Graciano is selected mainly in Elciego, where the grapes offer unique character: exquisiteness, style, brio and colour.

SOIL

Mainly clay and limestone.

PREDOMINANT CLIMATE

Mild, Atlantic climate with marked seasons.

HARVESTING

100% manual, parcel by parcel.

VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures, starting off at 10°C to reach 28°C. Prolonged alcoholic maceration with the skins up to 30 days to extract more colour, aromas and tannic structure. Malolactic fermentation in new French oak barrels or in stainless-steel tanks, depending on the batches. Once this process has finalised, the wines are put into barrels for ageing with racking every 6 months.

TOTAL TIME IN BARREL

24-26 months, depending on the origin of the vineyards and if the new French oak barrels are being used for their first or second wine.

AGEING IN BOTTLE

4 years minimum before release.

TASTING NOTES

Dark colour with a hint of brick-red on the edge. Superb complexity on the nose with balsamic notes and refined oak. Full in the mouth with a depth of mature plums, sweet spice and roasted coffee beans. Still fresh and discreetly lively, promising excellent potential for ageing. Delicious and full with superb length. This Gran Reserva refreshes with character our DO's traditional style.

Serve at 17°C. ABV:14%.

RELEASE DATE

October 2018