VIÑA ARANA

Brand: VIÑA ARANA RESERVA

Colour: TINTO

Vintage: 1988

THE HARVEST

The 1989 crop was a large one and at 164 million litres bigger than that of any of the three proceeding years. The development of the grapes was erratic, very fast until the beginning of September and then much slower. The Tempranillo matured late in the season, the Viura set poorly producing a small crop of the high quality grapes. The Garnacho in the Rioja Baja surprisingly ripened to more than 16º. The hot Autumn weather made for irregular first fermentations and some bodegas had difficulties with their second fermentations. The resultant white wines were generally of good quality and the reds of very high quality, similar to those of 1985.

VINEYARDS AND GRAPES

Principally Tempranillo with a little Graciano, to enhance the aroma. All the grapes came from the sub area of the Rioja Alta and mostly from our own vineyards at Labastida and Rodezno.

AGEING

After temperature controlled fermentation in stainless steel, the wine spent eight months in one hundred years old oak vats followed by three years in American oak barricas with six monthly hand racking. It was bottled in July 1993.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,79 gr./l

Tartaric acid: 5,30 gr./l.

Sugar-free extract: 28,70 gr./l.

TASTING NOTES

The characteristic colour of this wine is a clean, bright cherry red. The aroma is fine and delicate with touches of vanilla and cinnamon. In the mouth it is smooth, round and well balanced. In appearance, nose and flavour it is a classic VIÑA ARANA in the long running tradition of the wines of La Rioja Alta S.A. The long bottle ageing is evident in the elegance of the aroma and the perfect marriage of complex flavours in the mouth. It is a Gran Reserva wine as much for its class as because it fulfils the minimum requirements of the Consejo Regulador of the Rioja for this standard. Nevertheless, the even more exacting requirements of the producers have led them to offer this wine as a Reserva.