



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

technical sheet

## VIÑA ARANA

Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1996**



### THE HARVEST

After a mild Autumn and Winter the budding of the vines in the Spring was somewhat uneven. The weather during the growing season was ideal with adequate rainfall, indeed rather more than in recent years. By the end of August the vines looked wonderfully healthy and an excellent vintage in both quality and quantity was predicted. During September and October the weather became more changeable, ripening slowed and the volume of the crop increased.

The potential alcohol content throughout the denomination was from 12% to 13.5% with an average of 12.8%. The acidity (tartaric) of the must ranged between 7.5 and 8.5 gms/l. Both potential alcohol and acidity values were higher than those for the preceding years. The resulting wines were of a deep colour, well balanced and strongly structured, ideal for cask maturation. This is a truly excellent vintage, which has been undervalued because it followed immediately the more renowned ones of 1994 and 1995.

### VINEYARDS AND GRAPES

Tempranillo and Graciano from Labastida and Rodezno, respectively.

### AGEING

The alcoholic and malolactic fermentations were carried out in our new facilities at Labastida. The wine was put into casks of American oak in April 1997. Thereafter, it was raked into clean casks every six months before being bottled in April 2000.

### ANALYTICAL DATA

Alcohol: 13 % en volumen

Volatile acidity: 0,79 gr./l

Tartaric acid: 5,51 gr./l.

Sugar-free extract: 29,8

### TASTING NOTES

Cherry red in colour with touches of iodine at the rim of the glass. The aroma is elegant and intense with hints of ripe fruits, vanilla and coconut. In the mouth, this wine is powerful, beautifully balanced and with all its components well integrated. The aftertaste is long and complex. This is a wine which will continue to improve with keeping.