



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ARANA

Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1988**



THE HARVEST

Due to sudden and dramatic changes in the weather during the year, the 1988 vintage was quite unusual. Continuous rains during the Spring brought badly needed water to the vines after many years of drought. Although, in theory, this rain was a blessing, it caused the fruit to set badly, shedding some buds. In mid-Summer, the outlook was not very optimistic, but as the days passed and were increasingly dry, the fruit began to improve in quality. Rains at the beginning of October meant that the weight of the bunches increased, improving the fundamental components of the grape. This perfect maturation, benefited from the smaller than average yield, which always greatly improves the quality.

VINEYARDS AND GRAPES

A wine made largely from Tempranillo with a little Mazuelo and a classic touch of Graciano which adds finesse to the aroma. Grapes came from the Rioja Alta sub-zone, mainly from our own vineyards at Briones and Rodezno

AGEING

Between six and eight months in large oak vats after controlled fermentation in stainless steel. Three years in American oak barrels during which time the wine was hand-racked at six monthly intervals. Bottled in June 1992.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,75 gr./l

Tartaric acid: 5,70 gr./l.

Sugar-free extract: 29,80 gr./l.

TASTING NOTES

Clean, bright, medium-bodied and cherry red in colour. This wine follows the tradition of the typical wines of the sub-area of Rioja Alta. It has a "classic" Viña Arana nose, being fine and delicate and at the same time complex and enveloping. In the mouth, the wine is smooth, round and balanced. The years that the wine has spent in bottle are apparent. The unity of the sweet flavours of the alcohol, the acidity and the slight bitterness brought by the tannins, is optimum. Viña Arana 1988 is a very worthy successor to previous vintages. Although we offer this as a Reserva, it actually more than fulfills the official requirements to be classified as a Gran Reserva.