



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

technical sheet

## LA RIOJA ALTA, S.A.



Brand: **GRAN RESERVA 89**

Colour: **TINTO**

Vintage: **1981**

### THE HARVEST

Although this vintage was officially classified as "Very Good", we disagree and consider it to be "Excellent". Total production was 135 million litres, with the vegetative cycle lasting 228 days. The preceding winter was cold with rainfall of 130 l/m<sup>2</sup>. There were frosts in April, accompanied at first by cold winds, and later with snow. The first fortnight of June was hot, the second very cold. The warm Autumn brought the climatic conditions necessary for a harvest of great quality.

### VINEYARDS AND GRAPES

The dominant grape was Tempranillo complemented by a little Graciano and Mazuelo.

### AGEING

All the grapes came from the Rioja Alta sub-zone, mainly from our own vineyards in Ollauri, Rodezno and Cenicero, and some from the areas' traditional growers. Grapes were harvested primarily from older vineyards.

### ANALYTICAL DATA

Six months in oak vats after fermentation in stainless steel. Seven years in American oak barrels with a total of 12 hand rackings. Bottled in February 1989.

Alcohol: 12.50 %

Volatile Acidity: 0.75 g/l.

Tartaric Acid: 5.20 g/l.

Sugar-free extract: 27.65 g/l.

### TASTING NOTES

This is an excellent wine, currently drinking very well. Given the length of time it has spent in cask, the colour is showing some age. On the nose it is the quality of the aroma that particularly stands out, having complexity and a slight toastiness, that will continue to develop as time passes. It also shows complexity in the mouth. Well-rounded, with both body and finesse. The finish is elegant, intense and persistent. Although at a very attractive stage in its development, this wine will keep for some years. We recommend that it be served at 18°C, and that the bottle be opened for an hour before drinking.