



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ARANA



Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1993**

THE HARVEST

The vegetative cycle had several distinct phases. Budding was complicated by an attack of red spider which was kept well under control. The next stage progressed normally with rain assisting the development of the vines. The flowering and the set were correct for the Tempranillo but difficult for the Garnacha, specially grown in the Rioja Baja, reducing the yield. Nevertheless, the quality of the grapes was improved. As the time for the vintage approached there were heavy, thundery rainstorms and warm winds which encouraged an outbreak of botrytis, in the second half of September. However, the arrival of colder weather cleared up this problem if temporarily slowing the maturation of the grapes. The harvest took place in cool and sometimes damp weather but which did not seriously upset the normal rhythm of the vintage. The average quality was good.

VINEYARDS AND GRAPES

Tempranillo and Graciano from Labastida and Rodezno are the essential grape varieties for this classic La Rioja Alta, S.A. wine.

AGEING

After a first fermentation in stainless steel, at a controlled 30 °C, the wine was pumped off the lees and the malolactic fermentation took place in one hundred year old wooden vats. Then the wine was put in cask and remained there for three years with six monthly rackings. It was bottled in March 1997.

ANALYTICAL DATA

Alcohol: 12 % en volumen

Volatile acidity: 0,85 gr./l

Tartaric acid: 5,50 gr./l.

Sugar-free extract: 28,1

TASTING NOTES

A cherry red, clean and bright wine. The initial aroma is of ripe fruit. Then, there comes a subtle scent of the particular grape varieties used with overtones of spice from the ageing in American oak. As the wine matures further in bottle, typical liquorice flavours will develop. This is a wine of great personality which will continue to improve in the months and years ahead.