

La Rioja Alta, S.A.



VIÑA ARANA 2006

THE HARVEST

The water reserves accumulated during the winter months in the subsoil facilitated good vegetation throughout the cycle, despite high daytime temperatures and drought during the summer. The exceptionally cold nights of the last days of August helped the grapes arrive in an exceptional condition at the start of harvest. After a staggered, selective harvest, the Tempranillo from vineyards located at higher altitudes arrived at the crush pad at their peak of ripeness, with suitable alcohol potential, good acidity and high colour parameters. The Mazuelo vineyard showed superb quality, thanks a slow, leisurely development, and the resulting wines proved well-balanced, with typical varietal aromas and a high polyphenol content. The Control Board gave this vintage an official rating of 'Very Good'.

VARIETAL COMPOSITION

The base variety is Tempranillo (95%) from Rodezno and Labastida complemented with 5% Mazuelo from the El Palo and Las Cuevas vineyards in Rodezno.

WINEMAKING AND AGEING

Alcoholic fermentation lasted 14 days at controlled temperatures and the wine was racked three days later. Malolactic fermentation occurred naturally and took 56 days. In July 2007, the wines were put in American oak barrels manufactured in-house with an average age of four years. During the wine's three years' ageing, it was racked every 6 months using traditional barrel-to-barrel methods. It was bottled in December 2010.

TASTING

Medium-depth, cherry-red; clean and bright. High aromatic intensity, with outstanding notes of candied fruit, wild strawberries and blueberries leading the way to the aromas from the oak —balsamic, vanilla, cocoa, tobacco leaf and mocha candy. Medium-bodied in the mouth; balanced with the brand's typical elegant acidity. Smooth, enveloping tannins that give way to a distinguished, complex finish.

PAIRING SUGGESTIONS

First courses of rice or pasta dishes. Small game casseroles, char-grilled meat, etc.

- Alcohol cont.: 13.0% vol.
- Total Acidity: 5.7 g/l (tartaric acid)
- pH: 3.57
- Reduc. sug.: 1.00

➤ Serving temperature: 17 °C

➤ Available in:



75 cl



37.5 cl

April 2014