



## Unique, special, timeless and eternal.



### HARVEST

One of the best of the 21<sup>st</sup> century. The key factors were very good weather, ensuring excellent vegetative and sanitary conditions right up to the end of the cycle, and low yields. This resulted in medium-sized, very loose bunches with small berries. In addition, there were frequent days with sunny mornings and cool nights, which helped the grapes to ripen slowly and evenly. One of the most Atlantic vintages of recent years, it has enabled us to obtain wines of great freshness and complexity, ideal for long ageing. Officially rated as Excellent.

### VINEYARD, GRAPES & AGEING

Tempranillo (95%) and Mazuelo (2%) from our own vineyards in Briñas, Labastida and Villalba and Graciano (3%) from our Montecillo vineyard in Fuenmayor. The grapes, sourced from some of our oldest vineyards, were harvested by hand using 20 kg boxes and transported in refrigerated vehicles to the winery. After gentle destemming and crushing, the musts underwent alcoholic fermentation for 18 days in tanks. We blended the Tempranillo and Mazuelo grapes in the vineyard and fermented them together, while Graciano was handled separately. Malolactic fermentation occurred naturally and lasted four months. After stabilisation over the winter, we selected the best batches which were then left to rest in barrels for six years with 10 traditional rackings. After the winter stabilisation, we selected the best lots that were transferred to barrels for six years with 10 traditional rackings. With regular tastings and analysis during this period, we selected the ones that best represented the character of this wine: 236 barrels that were bottled in March 2017 in 61,643 75 cl. bottles, 4,189 magnums and 149 double magnums. To preserve its aromas, this wine was not filtered before bottling. This is the first Gran Reserva 890 vintage that we have made after the legendary 2005.

### PRESENTATIONS



### ANALYTICAL DATA

Alcohol Content	pH
<b>14% Vol</b>	<b>3.71</b>
Total Acidity	Az. Reduct.
<b>5.9 g/l</b>	<b>1.5 g/l</b>

### PAIRING

Mild dishes with light sauces. Meat stews with aromatic herbs. Desserts with chocolate. Perfect as an after-dinner drink.

### TASTING NOTES

It stands out for its medium garnet red colour, with an incipient iodine tinge on the rim of the glass. The nose reveals the characteristic notes of Rioja classicism: cherry jam, black plum compote, tobacco leaf, cinnamon, vanilla, pepper and chocolate powder. The refinement of its tannins and its gentle freshness lend this wine an elegant and pleasant mouthfeel. Classic Rioja bouquet, broad, complex, round and with an elegant finish. This Gran Reserva 890 has a long life ahead of it.