

La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

GRAN RESERVA 890

A UNIQUE GEM, AN ICON OF CLASSIC GRAN RESERVA FROM RIOJA

"To the complexity, finesse, and typicity of this brand, we add the elegance and smoothness of a great Rioja vintage. An extraordinary wine with a long and promising future ahead." Julio Sáenz (Winemaker)

2011 VINTAGE

After an initial period of water scarcity, our high-altitude vineyards in Rioja achieved balanced growth thanks to the reserves accumulated. The end of the cycle was marked by sunny days and cool nights, with significant temperature variation that benefited the ripening process. We highlight the excellent color intensity, significant polyphenolic richness, and outstanding grape health, resulting in exceptional wines ideal for long aging. Officially rated as Excellent.



Tempranillo (95%), Graciano (3%) and Mazuelo (2%)



Tempranillo from a selection of estate-owned vineyards and old vines in Villalba, Briñas, and Labastida, and Graciano from our Montecillo estate in Fuenmayor.



Loamy texture with abundant limestone in Rodezno, Briñas, and Villalba. Alluvial composition with gravel and small pebbles in Montecillo.

HARVEST

Hand-harvested in 20 kg boxes with an initial grape selection in the vineyard. The grapes were transported refrigerated to the winery to preserve their integrity. After gentle destemming and crushing, alcoholic fermentation took place over 16 days at temperatures below 26°C. Tempranillo and Mazuelo were blended in the vineyard and fermented together, while Graciano was vinified separately. Malolactic fermentation occurred naturally.

AGING

After natural winter stabilization, we selected the finest wines, which were then aged for six years in barrels, undergoing ten traditional rackings. During this period, we carefully selected, through tasting and analysis, the barrels that best represented the character of Gran Reserva 890. Bottled in July 2018.

TASTING NOTES

Clean and bright, with an intense garnet color and delicate brick-red edges. Remarkable intensity and aromatic complexity, embodying the essence of a classic Rioja Gran Reserva. Notes of raisins and candied black plums blend harmoniously with subtle aromas from barrel aging and bottle maturation: Lebanese cedar, tea leaves, cinnamon, dark chocolate, vanilla, pepper, and nutmeg. On the palate, seamlessly balancing the elegance and power of its tannins with refined freshness and equilibrium. The finish is broad and intense, with lingering balsamic and sweet spice notes that contribute to its long and elegant bouquet. An optimal drinking stage, which will continue to evolve, gaining even greater finesse and complexity over time.



14% Vol. Serve between 16-18°C



75 cl | 150 cl | 300 cl

ANÁLISIS: Total Acidity: 6.0 g/L (tartaric) | pH: 3,66 | IPT: 69



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