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## GRAN RESERVA 904 - 1964

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- THE HARVEST:** The 1964 harvest was one of the best in the century and enjoyed the very unusual particularity of being a sizeable crop of superb intrinsic quality. Thus, the harvest—which for some is the best in the century—produced 135M litres of wine, when the average in the 60s and 70s was around 100M litres. Only in great vintages do we find that high yields do not imply a loss of final product quality. This was only repeated with the 1970 and 1985 vintages.
- The year was dry but followed several very rainy years. Although there were few rain showers, they came at just the right time, in July and August, when the vines were most in need of moisture.
- The growing cycle lasted 200 days with prevailing Northerly and North-westerly winds, which always have an influence in improving final quality. This, coupled with an absence of disease and pests as well as magnificent ripening, resulted in a long, peaceful harvest producing wines with high alcohol content, high total acidity and intense, very stable colour, with easily controllable, spontaneous fermentations.
- The wines made were in an enviable condition, and there was excellent quality in all sub-areas of Rioja.
- COMPOSITION:** Grapes from the harvests of small growers in the towns of Briñas, Briones, Villalba, Haro and Labastida. The blend was approximately 70% Tempranillo, 20% Graciano and 10% Viura.
- AGEING:** 1 year in 18,000-litre oak vats.  
6 years in old oak barrels, with a total of 9 manual rackings.  
It was bottled in December 1971.
- TASTING:** It is a medium-depth ruby red-to-brick wine with dominating yellow hues. It is very difficult to appreciate specific nuances in a wine with such long ageing, as aromas and flavours have blended into an extremely complex array.
- However, both are deep, long and velvety with long persistence in the mouth and through the finish.
- The impression is that of a "different" wine, very similar to the great old Bordeaux wines.

Haro, 5 May 1993