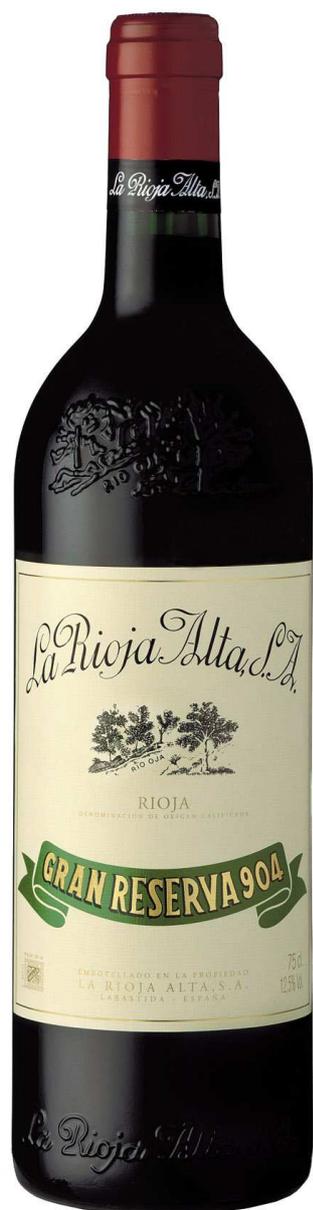


La Rioja Alta, S.A.

Gran Reserva 904 - Vintage 1997



The Rioja QDO (www.riojawine.com)

The winter was characterised by more than the usual rainfall and gentle temperatures, so the growth cycle started a month early. Budding was excellent, with more buds and more bunches than the previous year. The vineyard was in a very good condition at the end of spring: plenty of foliage and around two weeks ahead of a normal cycle. In general, the setting process was good, although somewhat irregular, so we were optimistic about crop volume.

Although the growth cycle was advanced, the atypical summer weather, with more rainfall and lower temperatures than usual, had a negative impact on the ripening process. Overdeveloped foliage had to be reduced repeatedly by nipping and the removal of secondary shoots. September brought stable good, dry and sunny weather in which the ripening process was completed.

The vineyard and the grapes

The base variety is *tempranillo* (90%) from Briñas, Labastida and Villalba, plus 10% of *graciano* from Melchorón I and II, Briones and Rodezno.

Ageing

Alcoholic fermentation took 12 days, and it was transferred to stainless steel vats 5 days later, where natural malolactic fermentation took place over a 35-day period. The wine was transferred to casks in March, 1998 and raked manually in the traditional manner, every 6 months for 4 years. It was bottled in April, 2002. In order to preserve its organoleptic features as intact as possible, it was only subjected to a gentle filtration process, so it may produce sediment with age.

Tasting notes

Typical red colour, with brick tones on the edge of the glass. Medium robe, clear and brilliant. Long, penetrating and complex bouquet, with hints of spices, balsam and old leather against a background of ripe fruit.

Well-structured to the palate, with silky, rich tannins, ending with some acidity which fortell a long life for this vintage.

Excellent aftertaste, with persistent balsamic and spicy hints.

Excellent with main dishes and chocolate desserts.

- Alcohol content: 13.2%
- Dry extract: 32.85 g/l
- Total acidity: 6.24 g/l (tartaric)
- Volatile acidity: 0.93 g/l (acetic)

- Best served at: 18° C, 64° F.

- Available in:



150 cl.



75 cl.


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www.riojalta.com

January, 2008