



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

technical sheet

## VIÑA ARANA



Brand: **VIÑA ARANA RESERVA**

Colour: **TINTO**

Vintage: **1994**

### THE HARVEST

The high alcoholic content, good colour and extract, correct acidity and pH lead us to believe that these wines have all the qualities required to develop into one of the great vintages of the Rioja. It was the weather that gave them such fine potential. A rather dry and warm winter started the vines into early growth which was slowed by a cold April. Benign weather throughout the summer brought the grapes to the point of readiness for harvest during the first fortnight of September. Then a little rain fell to swell the bunches, significantly increasing the yield without harming the quality. The grapes entered the winery in perfect, healthy condition. The fermentations were swift and without any problems, important factors for wines destined for cask ageing.

### VINEYARDS AND GRAPES

Tempranillo and Graciano from Rodezno and Labastida are the raw materials for this classic wine of La Rioja Alta, S.A.

### AGEING

After a controlled alcoholic fermentation in stainless steel at 30° C, the wine was taken off the lees for the malolactic. Then it passed some months in century old oak vats before being put into 225 litres American oak casks in March 1995. It spent three years in cask, being manually racked every six months, before being bottled in March 1998.

### ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,88 gr./l

Tartaric acid: 5,80 gr./l.

Sugar-free extract: 30,4

### TASTING NOTES

A brilliant, clean cherry red colour, more opaque than recent vintages. The initial aroma of ripe fruit develops, on contact with the air, and becomes more complex showing the personality of the grapes in the blend with spicy hints from the oak ageing. The flavour is warm, round and again complex with touches of liquorice. It is typically Viña Arana but an Arana of an exceptional vintage. We see this wine continuing to mature wonderfully for many years to come.