



RESERVA

2016

D.O.Ca. RIOJA

Made exclusively from the best vintages



VINEYARDS AND YIELDS

A selection of old vineyards originating from Rioja Alta and Rioja Alavesa. Low yields, smaller than 5,000 kg/ha.

TERRAIN

Fundamentally clay-limestone. Plots of Rioja Alta with ferrous subsoil.

2016 VINTAGE

Abundant rainfall, specially before sprouting, led to a favourable start of the phenological cycle with a plentiful water reserve. A dry and harsh summer. During September a rise in temperature and hours of sunshine in the midst of ripening, enabled a complete and balanced harvest, producing musts rich in sugars and polyphenolic structure. Vineyards with generous yields reaching optimum ripening without problem. Complete maturing throughout the year, with high alcohol levels, excellent notes of fruit. These wines from selected plots boast a great capacity for ageing.

GRAPE HARVEST

Harvested by hand, meticulously deciding the optimal harvesting moment for each plot and each variety.

VINIFICATION

Bunches are de-stemmed of their stalks with the greatest care. Temperature-controlled alcoholic fermentation. Prolonged maceration with the skins with the aim of extracting more colour, elegant aromas and smooth enveloping tannic structure. Malolactic fermentation in oak barrels and a stainless-steel tanks. Once the malolactic fermentation is finalised, all of the wines move to fine grain French oak barrels. Subsequent racking every 6 months.

TOTAL TIME IN BARREL

15 months in French oak barrels, equally divided between new barrels and one- and two-year old barrels with 5 monthly racking.

REFINEMENT IN BOTTLE

Minimum 2 years before its market launch.

TASTING NOTES

Dark and dense ruby colour. Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes. Balanced in the mouth, where the silky and well-defined tannins are combined with exquisite flavours to reveal a pleasant fullness. This Reserva firmly reflects the profile of the Bodegas previous vintages, awarded with several prestigious prizes.

Serve at 17°C.

Alcohol content: 14%

DATE OF MARKET LAUNCH

May 2021

GRAPE VARIETIES

90% Tempranillo, 10% other varieties

OENOLOGISTS, THE TRADITIONAL WINES RANGE

Fernando Costa, Emilio González
and Manuel Iribarnegaray