



No. 10 Gran Reserva

Varietal Blend: 85% Tempranillo, 10% Graciano, 5% Mazuelo
Vintage: 2016
D.O.: Rioja
Sub-region: Rioja Alta
Classification: Gran Reserva
Winemaker: Azucena Hervella
Winery: Criadores de Rioja
Age of Vines: 50 years old
Vineyard location: Alberite and Villamediana de Iregua, Central Rioja
Soil: Alluvial, Clay, Ferrous (Iron rich)

TASTING NOTES

Color: Ox-blood core with a translucent rim
Nose: Mature dark fruit with notes of vanilla and cinnamon spice
Palate: Silky tannins with a lovely contrast between delicate earth and supple fruit flavors
Finish: Very long and very complex

ELABORATION

Pre-fermentation maceration: 24 hours at 68°F
Alcoholic fermentation: 12 days, stainless steel at 82.4°F
Malolactic fermentation: Yes
Aging: 24 months in American oak barrels, then a minimum of 36 months in bottle

VINEYARD & VINIFICATION

The grapes – a mix of Tempranillo, Graciano and Mazuelo - are grown in high altitude vineyards (300-500m) on gravel and sandy soils and hand-harvested in late September from a selection of the oldest bush-trained, low-yielding, vines with an average age of over 50 years. Fermentation is in stainless steel tanks with the temperature controlled at 86°F and then maceration is for around 10 days. The resulting wine is aged in American oak barrels for 24 months and then for an extended period in bottle. This results in the perfect traditional Gran Reserva balance of fruit and oak flavors.

TECHNICAL DATA

ABV: 13% RS: 1.6 G/L pH: 3.79

Press **WINE ENTHUSIAST**
EDITOR'S CHOICE

