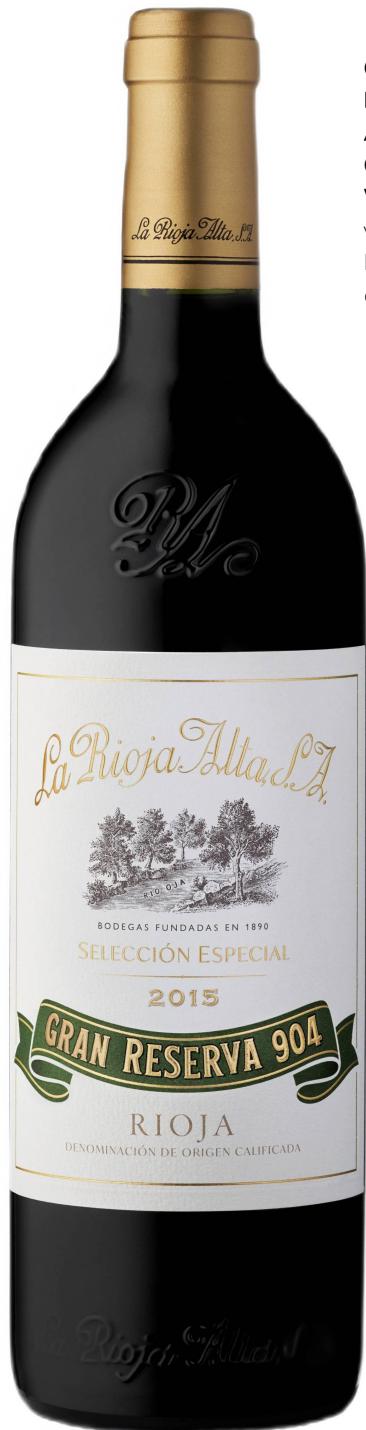


# La Rioja Alta, S.A. Gran Reserva 904

## THE FACTS



COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 90% Tempranillo, 10% Graciano

WINEMAKING: Tempranillo (90%) is the main variety. Grapes are selected from our vineyards in Villalba, Briñas and Rodezno, and are blended with 10% Graciano from the Montecillo vineyard in Fuenmayor. Tempranillo was the first to be harvested, followed 23 days later by the Graciano from Montecillo. All the grapes were placed in small boxes and transported in refrigerated vehicles to preserve the integrity of the fruit. This vintage was

the first that the grapes were optically selected, berry by berry, so only those that met our strictest quality standards were chosen for this wine. Alcoholic fermentation in tanks

lasted 21 days and was followed by malolactic fermentation. In January 2016 we selected the finest wines to age them in American oak barrels with an average age of four and a half years and made by our own in-house cooper. After four years in these barrels and traditional rackings -by hand and candlelight- every six months, the final blend was bottled in February 2020.

ALCOHOL BY VOLUME: 14.5%

AGING: 4 years in American oak and 4 years in bottle

ANNUAL PRODUCTION: 120,000 bottles

## THE STORY

La Rioja Alta, S.A. was founded on July 10, 1890, in the Barrio de la Estación of Haro, by five families united by their passion for making high-quality wines in Rioja. From its beginnings, the winery focused on producing elegant wines with great aging potential, combining the best of tradition with careful winemaking.

Over the years, La Rioja Alta, S.A. has remained true to its origins, maintaining traditional methods such as in-house barrel-making, manual racking, and long aging in both barrel and bottle while also continually investing in innovation and quality control to adapt to modern demands.

Today, it is a benchmark in the Spanish wine world, known for its iconic wines—such as Gran Reserva 890 and Gran Reserva 904—and for its commitment to excellence.

## THE ADJECTIVES

OVERALL: Atlantic character, elegant acidity, fruit intensity

AROMAS / FLAVORS: Strawberry, red cherry, plum, blackberry and cranberry.

Tobacco, brioche, caramel, coffee and cedar.

MOUTHFEEL: Balanced palate, gentle tannins, freshness, smooth & refined

## THE SELLING POINTS

Iconic. 1st vintage Reserva Especial. Cellaring potential

AWARDS: 98pts James Suckling, 96pts Tim Atkin, 95pts Robert Parker

PAIRINGS: Meat and stews, seasoned fish and desserts with chocolate or red fruit toppings.

