

GRAN RESERVA 2010

TIME LEGACY

A Rioja classic with Ramón Bilbao twist



VARIETY

90 % Tempranillo, 7% Graciano and 3% Mazuelo



2010 HARVEST

The 2010 growth cycle had a very favourable weather which allowed for optimum vegetative and sanitary conditions until the end of the cycle. Flowering and fruit set were slightly delayed but a good number of medium-size clusters were obtained. The grape harvest began on the usual dates and we enjoyed a dry and sunny weather what helped the grapes in reaching a high level of ripening with an excellent healthy state thanks to the lack of pests and diseases.

Harvest: October 2010. Great harvest conditions

DOCa Rioja Control board Qualification: Excellent.

Vineyard locations: Álbalos (Caramonte), Labastida (Carrapaciña).

Soils: in Álbalos, sandy soils with limestone sediments; in Labastida, south facing and early ripening, with sandy and gravel soils

Altitude: 600- 700m

Climate: mild Atlantic



WINEMAKING AND AGEING

Just the best grapes are coming from vines of 60 to 65 y.o are selected with specific pH and acidity characteristics. Grapes spend two days of cold maceration, and a short fermentation over 8 days at controlled temperature. Final 9 days maceration on the skins. The wine is racked from the stainless steel vats and remained in American oak barrels for 30 months. After bottling it spent an additional 36 months in our underground bottle cellar in complete stillness and darkness. 120.000 bottles of the 2010 vintage has been produced.



TASTING NOTES

Garnet red, medium-high depth of colour. Clear, bright and in perfect conditions. On the nose is elegant and complex with aromas of ripe fruit like blackberries, prunes and a touch of cherry. Hints of spices and aromatic herbs like rosemary are evident, coming from the vineyards near the forest on the slopes of the mountain. Notes of sweet spices appear along with sweet bread and turrón combined with cacao and tobacco. On the palate is persistent with long finish and volume. There is presence of nice acidity to ensure a long life and tamed tannins. This is a wine in a perfect conditions that will evolve on the bottle in the next years to come.



SERVICE AND PAIRING

Best served between 17° C and 18° C.

It pairs well with roast lamb, red meats and richly sauced dishes.