



***Rivallana***

**Gran Reserva**

*DOCa Rioja Red wine*

*Vinegrowing*

Tempranillo, Mazuelo, Garnacha.

Vines are all grown in the traditional way, the average age of the vines is over 30 years.

The grapes we used to make this wine came from our vineyards located primarily in Rioja Alta, and in Rioja Alavesa to a lesser extent. Most of our vineyards are sitting on a clay-rich soil for Rioja Alta, and on limestone-clay soils in Rioja Alavesa.

*Winemaking*

Harvests took place later than usual, well into late October, once the fruit was considered to have reached full ripeness. Subsequent selection ensured that only grapes in healthy shape made it through to the winemaking process. Fermentation and maceration lasted for a total of 18 days and were performed in stainless steel vats at a controlled temperature of 28°C. Later on, the wine was racked into new Allier oak 225-litre casks where the malolactic fermentation took place, followed by a stay on lees for a little over two months, with regular batonnage. The wine was racked into new oak barrels after the malolactic fermentation where it remained for a further five months.

oak ageing up to the total 25 months was done in different barrels, Allier and Missouri, all with medium toast, and with different ages spanning from brand new to 5 years. After fining, the wine was bottled and stored in our bottle cellar for 40 months, before it started to be released.

*Tasting notes*

When released, this wine showed a deep red colour with shades of ruby on the rim of the glass. On the nose, at the time of release, the wine showed a remarkable balance between raisin and mature fruit aromas and those of spices and toast. Over time, aromas have developed further, becoming aromas of leather, coffee beans and dry plums. Mouthfeel remains velvety-smooth and with a pleasantly long and fresh finish. When considering food, grilled red meat or game dishes, spicy and marinated fish, and cured cheese.

*Food pairing*

When considering food, grilled red meat or game dishes, spicy and marinated fish, and cured cheese.

Recommended serving temperature 18°C