



AÑARES

GRAN RESERVA 2010 DOCa Rioja

A classical Rioja made from the best selection of grapes

VINEGROWING

2010 was an 'Excellent'-rated vintage by the DOC Rioja Council, in which weather was just what was required to have a good volume of outstanding quality grapes almost throughout the region. Apart from a slightly late blossoming in June, the vine cycle reached each stage at the right time up until harvests, which took place a little later than usual.

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. Vines in these vineyards are all grown in the traditional way, the average age of the vines is over 30 years, and most of our vineyards are sitting on a clay-rich soil for Rioja Alta, and on limestone-clay soils in Rioja Alavesa.

Approximate mix of grapes is as follows: Tempranillo 80%, Mazuelo 10%, Garnacha 10%.

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.

WINEMAKING

Fermentation and maceration lasted for a total of 17 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.

AGEING

The wine was racked into new oak barrels after the malolactic fermentation where it remained for a further five months. After these, the rest of the oak ageing up to the total 26 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.

