

# La Rioja Alta, S.A. Vina Ardanza Reserva

## THE FACTS



**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja Alta

**CEPAGE:** 80% Tempranillo, 20% Grenache

**WINEMAKING:** Ageing always in our own American oak barrels, 36 months for Tempranillo and 30 for Garnacha to prevent oxidation. 20% is new oak, and the rest is from a maximum of 3 uses. Five traditional barrel-to-barrel rackings were performed by candlelight to manually separate sediments and avoid aggressive filtering. Bottled in March 2021.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Tempranillo 36 mo/Garnacha 30mo American oak

**ANNUAL PRODUCTION:** 500,000 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:** Elegant, barrel-aged Rioja with balance and long aging.

**AROMAS / FLAVORS:** Red fruit, balsamic and spicy notes of black pepper, licorice, vanilla, clove, and nutmeg.

**MOUTHFEEL:** Fresh and balanced on the palate, with sweet, elegant tannin

## THE SELLING POINTS

Excellent vintage. Elegant, barrel-aged with aging potential

**AWARDS:** 95pts James Suckling, 94pts Robert Parker, 94pts Tim Atkin

**PAIRINGS:** Roast lamb, red meats, barbecues, large game, spicy fish casseroles, smoked and aged cheeses.

