La Rioja Alta, S.A. Vina Arana Gran Reserva





APPELLATION: Rioja Alta

CEPAGE: 95% Tempranillo, 5% Graciano

WINEMAKING: In March 2017, we selected the best lots to be aged for three years in barrels, always American oak and made in-house, with an average age of 4.5 years. Six traditional rackings were carried out from barrel to barrel by candlelight, to manually separate the sediment and avoid aggressive filtering. Bottled in July 2020.

ALCOHOL BY VOLUME: 14.5%

AGING: 3 years in American oak and 3 in the bottle ANNUAL PRODUCTION: 85,000 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 Gran Reserva with finesse and aging potential.

AROMAS / FLAVORS: Intense and fragrant, strawberries, ripe blackcu brioche, toasted bread, vanilla, toffee and cinnamon

MOUTHFEEL: Structured and balanced, fresh, smooth polished tannins

THE SELLING POINTS

Refined Gran Reserva with elegance, depth, and balance. **AWARDS:** 95pts James Suckling, 94pts Tim Atkin, 93pts Robert Parker

PAIRINGS: Meats, stews, seasoned fish, and desserts with chocolate couverture or red berries.





