

La Rioja Alta, S.A. Gran Reserva 890

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 95% Tempranillo, 3% Graciano, 2% Carignan

WINEMAKING: Tempranillo (95%) and Mazuelo (2%) from our own vineyards in Briñas, Labastida and Villalba and Graciano (3%) from our Montecillo vineyard in Fuenmayor. The grapes, sourced from some of our oldest vineyards, were harvested by hand using 20 kg boxes and transported in refrigerated vehicles to the winery. After gentle destemming and crushing, the musts underwent alcoholic fermentation for 18 days in tanks. We blended the Tempranillo and Mazuelo grapes in the vineyard and fermented them together, while Graciano was handled separately. Malolactic fermentation occurred naturally and lasted four months. After stabilisation over the winter, we selected the best batches which were then left to rest in barrels for six years with 10 traditional rackings. After the winter stabilisation, we selected the best lots that were transferred to barrels for six years with 10 traditional rackings. With regular tastings and analysis during this period, we selected the ones that best represented the character of this wine: 236 barrels that were bottled in March 2017 in 61,643 75 cl. bottles, 4,189 magnums and 149 double magnums. To preserve its aromas, this wine was not filtered before bottling. This is the first Gran Reserva 890 vintage that we have made after the legendary 2005.

ALCOHOL BY VOLUME: 14.0%

AGING: 6 year in American oak and 6 years in the bottle

ANNUAL PRODUCTION: 20,000 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: Classic Rioja bouquet, broad, complex, round, elegant, and

AROMAS / FLAVORS: Cherry jam, black plum compote, tobacco leaf, cinnamon, vanilla, pepper, chocolate

MOUTHFEEL: Refined tannins, gentle freshness, elegant and pleasant

THE SELLING POINTS

Iconic wine

AWARDS: 99pts Tim Atkin, 99pts James Suckling, 95pts Decanter, 95pts Wine Spectator

PAIRINGS: Mild dishes with light sauces. Meat stews with aromatic herbs. Desserts with chocolate

