



Gran Reserva 2017

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARD

Only in the best vintages we select the best vines to make our Gran Reserva. Our Gran Reserva 2017 comes from vineyards planted in the 1950s and 1960s in Briones, in slopes of limestone and clay soil composition at an altitude of 550 metres.

GRAPE VARIETIES

Tempranillo and Graciano (4%).

WINE-MAKING

The grapes were hand-picked and transported in small crates so that they arrive to the winery in the best conditions. Once there, all the bunches were checked again in the sorting table. Fermentation took place in small vats of stainless-steel, at controlled temperature, with frequent *remontages* (pumping over the must). For us elegance is much more important than strength, and we try to follow this policy at our fermentations. Malolactic fermentation took place in new oak barrels.

AGEING

Two years in 9 new French oak barrels, and a third year in used barrels. Topping every 6 weeks to minimize oxidation. Two years in bottle before release.

IN BOTTLE

We only bottled 1,959 bottles and 378 magnum of our Gran Reserva 2017, a year that was marked by the tremendous frost of April 28th, which brought our yielding to a 50% of a normal year.