

Asúa Gran Reserva 2017



- **Type of wine:** Gran Reserva
- **Region of production:** Rioja Alta
- **Year:** 2017
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo
- **Bottle type:** Bordeaux
- **Bottle size:** 1.5l., 75cl.
- **Bottling date:** September 2020
- **Aging and barrel type:** 24 months in French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Total acidity:** 5.5
- **pH:** 3.66
- **Suitable for vegans**
- **Volatile acidity:** 0.67
- **SO₂ Free/Total:** 30.4/84
- **Total Polyphenols Index:** 77

The vineyard

Asúa Gran Reserva is made exclusively with grapes from Haro, the capital of Rioja Alta where the soils are clayey, calcareous and ferrous, a continental climate with a marked Atlantic influence, and vineyards located above 500 m above sea level. The wines from these soils have been known for more than a century as "fine wines" given the typicity and elegance that this land brings to the raw material, making it ideal for making wines for aging.

Winemaking

Manual harvest, and fermentation with selected yeasts in concrete tanks and oak vats of small capacity. We carry out pump-overs during fermentation, delestages and punching until we obtain the desired colour, tannins and structure. Malolactic fermentation in concrete tanks, followed by ageing in French oak barrels for 24 months. Once bottled, the wine was left to age for 36 months in our centenary cellars at optimum temperature and humidity conditions.

Vintage/Harvest description

The year began with warmer temperatures than usual which brought forward the growing season, including bud burst. The new growth then succumbed heavily to the severe frost at the end of April reducing even further a yield which had already been diminished by drought.

At the end of July, isolated storms helped to restore vegetative balance in the vines, and improved production yield.

Haro's usual continental climate with cool summer nights contributed to avoiding excessive ripening in the grapes and assisted in producing a high quality vintage. In addition, regular checks in the vineyard were critical in deciding the optimum timing for the harvest and safeguarding the characteristic freshness of wines from the region. The 2017 harvest for this wine took place between September 25th and October 2nd.

Tasting notes

Beautiful garnet colour with reddish reminiscences.

Interesting aromatic complexity where we can find well assembled aromas of ripe fruit, liquorice, spices, toffee, roasted coffee, and balsamic notes.

On the palate, the wine has a soft entry and a mid palate marked by silky tannins that leads to a slightly acid finish that gives it freshness and length in the aftertaste.

Pairs well with red meat, stews, and cheeses...

Recommended service temperature 18°C.