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VIÑA BOSCONIA RED

GRAN RESERVA 1976

CHARACTERISTICS OF THE VINTAGE:

Named as GOOD harvest. It wasn't declared as "excellent" and, besides that, we decided to elaborate as GRAN RESERVA that year because, as in many occasions happen the general quality in Rioja differs from the quality on every particular vineyards. We had a well balance quality on our grapes. After the years this harvest has become of extraordinary quality.

TASTING:

Colour Ruby with shades of orange. Its nose is persistent, full parfum, showing toasted flavours. Its taste is round, smooth, full of persistent aromas.

GRAPE VARIETIES: Tempranillo (80%), Garnacho (15%), Mazuelo and Graciano (the remainder) all from our own vineyards.

AGEING PERIOD: Barrel: 8 years, being hand racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12% Vol.

TOTAL ACIDITY: 6 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with all kind of meat specially lamb. Fantastic with cheeses and deserts with chocolat.

CONSERVATION PERIOD: Ready to drink now, it can be stored a few more years in conditions of constant temperature (14°C) and humidity (75-80%).

SERVING TEMPERATURE: 18-20°C, always depending time and places.

QUANTITY MADE: 20,000 bottles.