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#### **CHARACTERISTICS OF THE VINTAGE:**

It was classified as **VERY GOOD**. The weather was the luckiest in the 10 years around. The worst thing for the quality in Rioja is the spring frost because it makes the vegetative cycle shorter. In 1981 it snowed on May 13 and the small grape buds were frozen. That made us expect the worst but then the autumn was very good because it disappeared. It did not rain neither snowed so the ones who were patient could harvest late and recuperate the time lost due to the May snow. Finally the harvest was of a great quality and even excellent although it wasn't officially because it was shadowed for the 1982 harvest. Today, after the years specialist wine tasters and also wine ecologists recognise this year superior to 1982.

#### **COLOUR:**

Very developed into the orange coming from the evolution of the tannins.

#### **NOSE:**

Fully bodied, and on flavour and texture.

#### **TASTE:**

Smooth, aged and complex.



## **VIÑA BOSCONIA RED GRAN RESERVA 1981**

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

**AGEING PERIOD:** 6 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, bottle unfiltered in 75 cl. bottles.

**ALCOHOL VOLUME:** 12,5% Vol.

**TOTAL ACIDITY:** 6,5 Gr/l.

**RESIDUAL SUGAR:** Dry.

**GASTRONOMY:** The perfect accompaniment to roasted and highly flavoured meats, lamb, etc.

**CONSERVATION PERIOD:** You don't have to forget the vintage. Therefore the conservation depends on the perfect conditions of constant temperature (57°F - 14°C) and humidity (75-80%).

**SERVING TEMPERATURE:** 64,5° to 68°F (18 - 20°C), always depending on time and places.

**QUANTITY MADE:** 5,000 bottles.