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CHARACTERISTICS OF THE VINTAGE: Recorded by The Regulating Council as Good. There was a frost on March 30th that got to 2 degrees below zero. However it didn't affect the total quantity of the Harvest. There was as well another frost on April the 6th but didn't damage either. Therefore, we harvested 995.044 kilos in our four vineyards. This was considered a record in quantity. In relation to quality for us it was a very good year. We started the harvest in advance to the average of Rioja: September 28th while the normal would have been October 12th. Harvest was not easy since the maturation of the fruit was irregular so it lasted a lot, until November the 5th. And only because we were patient and we risk during the harvest we obtain very healthy and matured grapes with a very good quality average.

TASTING: This wine has evolved perfectly showing a deep ruby Colour with shades of orange. Its nose is persistent, full bodied and showing a lot of mature fruit, being dominated by the Tempranillo grape. Its taste is round, smooth, fresh, full of body and persistent.



VIÑA BOSCONIA RED RESERVA 2000

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

AGEING PERIOD: Barrel: 5 years, being racked twice per year and fined with fresh egg whites. Bottle: Rest, unfiltered, bottled in 75 cl. bottles.

ALCOHOL VOLUME: 12.5% Vol.

TOTAL ACIDITY: 6.5 Gr/l.

RESIDUAL SUGAR: Very dry.

GASTRONOMY: Perfect with roasted and highly flavoured meats, lamb and game.

STORAGE TEMPERATURE: 10 years in perfect conditions of constant temperature (14°C) and humidity (75-80%)

SERVING TEMPERATURE: 18° to 20° C depending of mood and place.

QUANTITY MADE: 4.500 cases of 12 bottles, 75.cl. (54.000 bottles).