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**CHARACTERISTICS OF THE VINTAGE:** Classified as Good by The Rioja Regulating Council. The 16th of April surprised us with a strong early frost, followed by a more gentle one two days later. There was a loss of fruit of about 15%. Due to clement weather in May the secondary buds of the vines recovered. The remaining undamaged crop fulfilled our expectations and by June the vineyard was at its normal stage of development. The wind and hail didn't damage the crop and we gathered 70,000 kilos of grapes in the Viña Bosconia vineyard. All of them of good balance and quality. At the moment the wine is very fruity but will evolve and refine itself through bottle ageing.

**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 1999**

**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:** 4.000 cases of 12 bottles, 75.cl. (48.000 bottles).