



## VIÑA GRAVONIA CRIANZA, 1994

**CHARACTERISTICS OF OUR HARVEST:** This year has become a mythical vintage. Maturation was well advanced in the Rioja Alta. Colour maturation for both red and white grapes was very good, almost perfect. These two facts are a foundation of good quality in a wine. The harvest was late all over Rioja which helped even more the maturation. All the experts have compared this year with «the Harvest of the Century» in Rioja: 1964 because of its quality. Today this wine is excellent and we can appreciate its freshness and youth. It is ready now for maximum enjoyment and will continue to improve in storage.

**GRAPE VARIETY:** Viura.

**AGEING PERIOD:** Barrel: 4 years, being hand racked twice per year and fined with fresh egg whites. Bottle: Rest. Unfiltered and bottled in 75 cl. Bottles.

**COLOUR:** Pale gold.

**NOSE:** Fresh and almost sweet. Complex and developed. Bouquet with aromas of third generation.

**TASTE:** Fruity, complex, developed and fine.

**ALCOHOL VOLUME:** 12% Vol.

**TOTAL ACIDITY:** 6,3 Gr/l. (Tartaric acid).

**RESIDUAL SUGAR:** Very dry.

**GASTRONOMY:** Sea fish and tapas. White meat and spicy food. Goes well with all varieties of pasta.

**CONSERVATION PERIOD:** 10 years in a constant temperature of 14°C and humidity 75-80%.

**DRINKING TEMPERATURE:** 14° to 16°C.

**GLASS RECOMMENDATION:** Preferably Burgundy style glass. It helps to savour the complex bouquet.

**QUANTITY BOTTLED:** 20.000 bottles.

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