

La Rioja Alta

Gran Reserva 890 2010

Rioja, Spain

Deep ruby in colour with scents of tobacco, leather, spice and balsam. Velvety smooth and concentrated black fruits on the palate with liquorice, plums, roasted peppers and a hint of vanilla. A **silky, creamy texture** with layers of complexity and excellent depth of fruit.

A firm backbone of tannin gives great structure to this **rich and powerful wine** that offers a wonderfully long, lingering finish. **Stunning, though still very youthful**.

99 James Suckling



Alcohol :13,50 %

Composition: 95% Tempranillo, 3% Graciano, 2% Mazuelo

La Rioja Alta, S.A.

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James Suckling (JS) : 99 Points (2010)

*This is really refined and complex, with dark mineral, savory berries, mussels, walnuts, sweet spices, truffles, dried oranges, forest floor and cocoa powder. Beautiful acidity with vertical and velvety tannins. Tense, dimensional and very long. *



Tim Atkin (TA) : 98 Points (2010)

The superlative 2010 release is the first 890 Gran Reserva since 2005, and it was definitely worth the wait. Partnering Tempranillo with 3% Graciano and 2% Mazuelo, it has a wonderful combination of structure, sweetness and focus. Aromatic spices, red berry fruit and top notes of tobacco and fresh leather are underpinned by age-worthy tannins and refreshing acidity. One to keep.



Robert Parker (RP) : 97 Points (2010)

They were eager to show me their 2010 Gran Reserva 890, their flagship wine from one of the most heralded vintages of recent times, the next vintage of this wine since 2005. It's 95% Tempranillo, 3% Graciano and 2% Mazuelo that fermented destemmed and crushed with indigenous yeasts in stainless steel vats for 18 days, the Tempranillo and Mazuelo together and the Graciano separately. After letting the wine settle for the winter, they selected the lots that would age for six years in used American oak barrels with 10 manual rackings. The wine epitomizes the classical style of Rioja Alta with long aging in barrel, developed and tertiary wines with a silky palate and a complex and decadent nose of forest floor, truffles, cigar ash and cedar wood. They need a very special selection of vineyards at higher altitude that take longer to ripen, and they don't do it fully every year.

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