

2004 Gran Reserva 904

La Rioja Alta S.A., Rioja Wine Region, Spain

Product details

Vintage:	2004	Drinking:	Now 2024
Producer:	La Rioja Alta S.A.	Alcohol:	
Region:	Rioja Wine Region	Variety:	
Country:	Spain		

Tasting notes

Enticing scents of balsam, spice, leather and coconut lead onto a silky smooth, medium-bodied palate with more notes of leather, spice, coconut and chocolate. A very elegant mouthfeel with layered complexity, a well-rounded palate, good grainy tannins and linear acidity running through the core. Incredible length on the finish with lingering notes of spice and roasted coffee. Structured, extremely elegant and refined, this is drinking beautifully now but will certainly benefit from extended cellaring.

Reviews

From an 'Excellent' vintage. 90% Tempranillo and 10% particularly successful Graciano from their own vineyards at least 40 years old in Briñas, Labastida and Villalba. Each plot is vinified separately. Aged for four years in four-year-old American casks. Manual racking 'by candlelight'(!) every six months. Barrel selection. Bottled February 2009. Mid ruby. Intense strawberry fruit with very lively well-hung game notes. Super clean and fresh. Lovely energy and directness. Tannins receding but perceptible. Lots of life ahead of this. Very gentle finish. Real lift and briskness. Not a hint of soupiness! Like a particularly bright jewel. 13% Score: 18 Jancis Robinson

About the producer

Formed by five families in the late 19th century, the La Rioja Alta S.A. winery is one of the most iconic names in Fine Wine, and a benchmark for the traditional style of Rioja. Their Tempranillo-led reds are aged for remarkably long periods in barrels from the producer's cooperage, and they are one of the last remaining producers to rack their wines by hand and by candlelight - which they do every six months. While they always upheld standards and tradition, La Rioja Alta S.A. never stopped experimenting and pushing for better quality, offering some of the purest, more precise expressions of Tempranillo in the world.

