



**bodegas
ibaiondo**

Gran Reserva
PRODECIMIS
RIOJA 2004

TASTING NOTES

NAME OF THE WINE:	Prodecimis
TYPE OF WINE:	Gran Reserva red
PRODUCTION AREA:	Rioja
VINTAGE:	2004
D.O.C.A. OFFICIAL VINTAGE RATING:	Excellent
GRAPE VARIETIES:	Tempranillo Garnacha and Viura
TYPE OF BOTTLE:	Tapered Bordeaux

TEST RESULTS

ALCOHOL CONTENT:	14,5% Vol.
TOTAL ACIDITY:	5,2 g/l
PH:	3,6
VOLATILE ACIDITY:	0,6 g/l
FREE SO ₂ :	30 mg/l



Gran Reserva

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WINEMAKING PARTICULARS

A wine made with grapes from **Rioja Alavesa**. Made with 65% **Tempranillo** grapes, 30% **Garnacha** grapes and 5% **Viura** grapes.

The grapes were picked manually and quickly taken to the crush pad.

In the winery they were vatted and cold soaked before fermentation. They were fermented at controlled temperatures to ensure the wine-must would maintain all of the grape varieties' characteristics.

The wine was put in French and American oak barrels where it remained for 26 months. After natural fining with egg whites, it was bottled and laid down for a further thirty-six months. Limited edition of 5.000 bottles.

HARVEST DETAILS

It was a healthy, high quality harvest. Abundant winter rains and the absence of extreme temperatures provided the vines with sufficient water reserves for optimal development.

There was a total rainfall of 622 litres per square metre during the growth cycle. Average monthly temperatures were above the annual mean.

The harvest started on 13 October and concluded on 25 October. An absence of rain during harvest coupled with prevailing south-westerly winds allowed for good ripening.

Painstaking care of the vines and cluster selection both at the vineyard and in the winery allowed us to obtain top quality wines.

TASTING NOTES

A bright, clean wine with abundant legs. Its deep colour has not evolved excessively. It is an orangey ruby-red with some remaining purplish hues. The nose manifests an elegant balance between primary aromas of red fruit, forest berries, jams, and flowers, and the tertiary notes of spices, cloves, nutmeg and pepper, balsamic scents of liquorice and fennel, and honeyed smoky hints, all of which are enveloped in a fine, penetrating sensation of fruit, chocolate and coconut.

Fine, elegant, well-structured entry with a friendly, glyceric mouthfeel. Very well-balanced on the finish, with abundant complex, fresh aromas. It is a wine with a very long, meaty aftertaste; enveloping and fresh.

BODEGAS IBAIONDO S.L.

Avenida Diputación 55 | 01330 · Labastida (Alava)
Tel. 944 354 628 | Email: ibaiondo@bodegasibaiondo.com

www.bodegasibaiondo.com