

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Jon Peñagaricano

Appellation La Rioja

Subzone/Locality Rioja Alta/Haro

Climate Continental, Atlantic

Varieties 93% Tempranillo,
5% Garnacha, 2% Viura

Soil clay-calcareous

Elevation 450-600 meters

Vine Age 25-40 years old

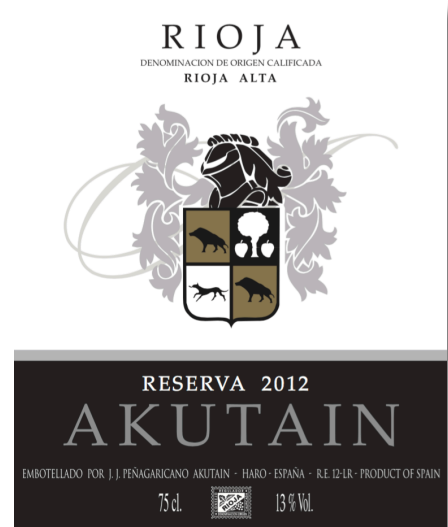
Pruning Espaldera & En Vaso

Farming Lutte Raisonnée

Production 1,500 cases (6pk)

Akutain

Reserva 2012



With almost 40 years of experience under their belt, **Bodega Akutain** produces classically-styled Rioja wines exclusively from their own 6.5 hectares of vineyards located near the town of Haro, in the subzone Rioja Alta, widely considered to be the most prestigious terruño for producing age-worthy Rioja wines. Founded by Juan José Peñagaricano Akutain, the bodega is now run by his son, Jon Peñagaricano. Artisan in all aspects of production, Akutain hand harvests, ferments with native yeasts with little extraction, and works with old oak for elevation; the resultant wines are throwbacks to Rioja's past - 12.5 to 13% alcohol, beautifully aromatic, nuanced, and age-worthy.

The Akutain vineyards are situated in the valley of the River Tirón in the subzone of **Rioja Alta**, at the foot of the Sierra Cantabria mountain range, and surrounded by the Rivers Ebro and Tirón. The moderately high elevation, influence of the two rivers, clay-calcareous soils, and continental climate -with Atlantic and Mediterranean influences- make Rioja Alta one of the most hospitable environs for ripening the Tempranillo grape.

The **Reserva** is comprised of Tempranillo with small additions of Garnacha and Viura, hand-harvested from the family parcels, fermented in fiberglass vats with native yeasts and a short maceration, and raised for 17-27 months in used American oak barrels. As with all of Akutain's wines, it is bottled without fining or filtrations, and sees at least one additional year in the bottle before release. This is a classic Rioja Alta Reserva, with balance in fruit, tannin, acid and earthy-oaky savoriness, and will continue to improve for at least another 10-15 years of cellaring.