



BODEGA AKUTAIN

GRAN RESERVA 2015

ORIGIN

Rioja Alta, Rioja, Spain.

VARIETIES

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

VINEYARD

From Gembres, the bodega's highest altitude vineyard (650m) that was planted in 1986 and Manzanera, which is around the winery (490m) and was planted first in 1975. Both vineyards are on clay-calcareous soils and face north.

VINIFICATION METHOD

The grapes were destemmed and pressed with a vertical press, then macerated on their skins for 2 days before and fermentation in fiberglass and steel tanks with native yeasts at controlled temperatures. The wine went through malolactic fermentation and rested over the winter in the same vessels with 3 rackings. Finally, the wine is transferred to a mix of French and American oak barrels, where it rests for 47 months with monthly racking. Bottled without clarification, only a very light filtering with a large mesh, and rested in bottle before release.

PROPERTIES

Alcohol: 14%
Bottles Made: 9,000.



PRODUCER PROFILE

The story of Akutain begins over four decades ago, when Rioja's storied estates were consistently producing Spain's most highly sought-after wines. At this time, Juan Peñagaricano Akutain was an engineer in nearby Basque Country and began developing relationships with the great traditionalist cellars of the time. He planted his first vineyard in 1975, located 5km west of Haro at Rioja's epicenter and repurposed an old stable next door for his bodega; Bodega Akutain has been there ever since. Today the property is comprised of 6.5 hectares of four distinct vineyard plots, all located in the Rioja Alta subzone. Juan's son, Jon Peñagaricano, is now handling the day-to-day operations. Harvesting is by hand, all fermentations are with native yeasts in neutral vessels, and aging is in American and French Oak (most of it used) with extensive racking and substantial aging after bottling.

VINTAGE REPORT

2015 was a very special, high-quality vintage in Rioja Alta. It was hot and dry, but moderate enough that the grapes ripened evenly and well despite the early harvest. It is Jon's favorite vintage since he took over in 2012, with the possible exception of 2020.