



# BODEGA AKUTAIN

## GRAN RESERVA ROSADO 2016

### ORIGIN

Rioja Alta, Rioja, Spain.

### VARIETIES

100% Tempranillo.

### VINEYARD

From Gembres, the bodega's highest altitude vineyard that was planted in 1986. It is at 650m, faces north, and the soils are clay calcareous.

### VINIFICATION METHOD

The grapes for the Rosado are all from Gembres and were destemmed and pressed with a vertical press. Then, about 500L of must was extracted from the tank before it took too much color (in the saignée method). That juice ferments separately in a small fiberglass tank with native yeasts and temperature control; Malolactic fermentation was blocked and the wine rested through the winter in tank with 2 rackings. Then, the wine was racked to two old barrels (1 each of American and French Oak) where it rested for 52 months with regular racking, before transferring to 2 newer barrels to rest for a final month. Bottled without clarification, only a very light filtering with a large mesh, and rested in bottle before release.

### PROPERTIES

Alcohol: 14%  
Bottles Made: 600.



### 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

The 2016 vintage was quite humid during the spring and part of the summer, which made it necessary to be very careful with the Mildew and Oidium treatments. This gave rise to irregular ripening that made it necessary to carry out selective harvests by plots/vineyards, and even with different timings within the same vineyard. Quality of grapes, however, was still very good.