

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 *600 meters*

Vine Age *25-40 years old*

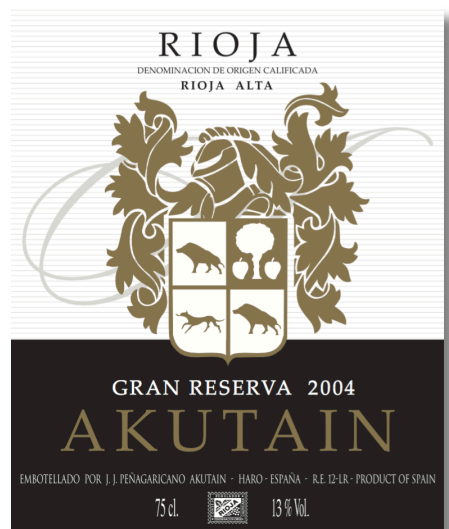
Pruning *Espaldera & En Vaso*

Farming *Lutte Raisonné*

Production *1,000 cases (6pk)*

Akutain

Gran Reserva 2004



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 elevage; 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 **Gran 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 28-40 months in used American oak barrels. As with all of Akutain's wines, it is bottled without fining or filtrations, and sees at least 30 months in the bottle before release. This is Akutain's pride and joy, only made 2 or 3 vintages each decade, when the harvest shows the potential for greatness given a longer time in barrel and bottle. It is ready to drink upon release, but will improve over the next 15-20 years with proper cellaring.