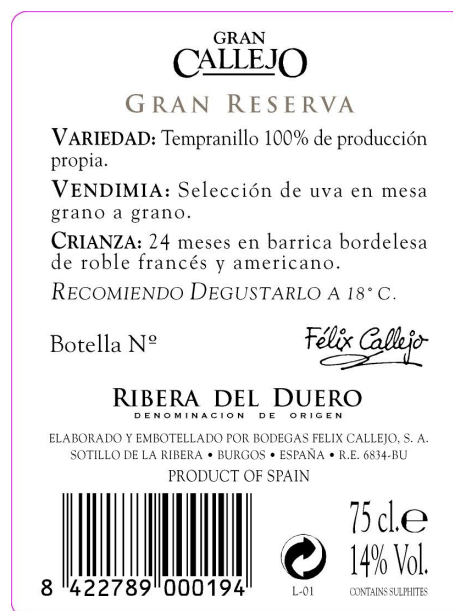


GRAN CALLEJO Gran Reserva 2004



Information on the 2004 vintage

Favourable weather conditions with a cold winter and rainy spring, bringing about a good start to the growing season for the new shoots during May and June. A dry, hot summer with evenly spread rainfall favouring good ripening of the grapes, with no water-deficit stress for the vines. The harvest was begun at the beginning of October with excellent quality grapes and without rain.

Vinification and ageing

The grapes are selected from our lower-yielding plots for their potential to reach excellent levels of ripeness and to produce long-ageing wines for our Gran Reserva. The alcoholic fermentation, with native yeast, was begun at low temperatures, rising to 30°C at the end. The malolactic fermentation was done in second-fill French oak barrels, followed by an ageing of 24 months in barrels before bottling. Matured in bottled at the winery for 5 years before being released on the market.

Production

Bottled in February 2007.
6,030 bottles of 0.75l.

Press

94 points GRAN CALLEJO 1999 Gran Reserva Wine & Spirits, 100 Best Wines of the Year.

91 points GRAN CALLEJO 1999 Gran Reserva Stephen Tanzer.

90 points GRAN CALLEJO 1999 Gran Reserva Robert Parker.