FRANK GEHRY SELECTION 2001





INTRODUCTION

This Frank Gehry wine is the fruit of a careful selection of Tempranillo grapes from vines over 80 years' old. The plot from which the grapes for the Frank Gehry wine come is located to the north of Elciego and selection follows the Marqués de Riscal approach with ripeness analysis, tasting of the grapes on the vine and selection table. The result is this magnificent, exclusive Frank Gehry 2001 wine.

GROWING CONDITIONS

Abundant rainfall during the winter. Hardly any frosts in the spring, only some mild frosts on the 15 April and 1 May. Little rainfall during the months of April, May and June. In July, 45.5 litres of water were collected. After flowering the predominant winds were from the north-east. Some light rainfall a t the end of September. The weather s uddenly changed on 11 October due to the entrance of very warm south-westerly winds, unusual in this area, bringing about a rapid and intense concentration of sugars. Harvesting in this vineyard began on 22 October. Alcoholic fermentation took place at a controlled temperature of 29°C over a period of 5 days, followed by a further 9 days' maceration, making a total time of 14 days in the vat. The wine was racked off on 8 November. Ageing was in new American-oak casks for 22 months until bottling in November 2003. The wine has then remained in the bottle for reduction ageing until its release for sale on 10 October 2006.

TASTING NOTES

The Frank Gehry 2001 is a complex, spicy, supple wine with good backbone, very ripe fruit and powerful, juicy tannins, with a long, lingering finish.

Grape Variety: Tempranillo	100%
Alcoholic Strength:	14°
Total Acidity:	3.4
pH:	3.77
I.P.:	67

Cask-ageing: 22 months
Date of bottling: 4 November 2003
Food pairing: This wine goes well with ham, medium strength cheeses, casseroles with sauces which are not too highly seasoned, pulse stews, poultry, red meat, roasts and grills.
Best served at between 16° and 18° C

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