OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

La Antigua Clásico Gran Reserva



Like the other wines in the La Antigua Clásico line, the Rioja Gran Reserva is a historical project designed to evoke the blending philosophy that defined Rioja in the early 20th century, with a focus on freshness, elegance, and long-term ageability.

This wine is a collaboration between Michael Quinlan, Patrick Mata, and Alberto Orte, all dedicated to classic Rioja. As Michael Quinlan notes, “Few wines in the world provide as much pleasure and complexity as a perfectly aged Gran Reserva.”

The north-facing vineyards of Sierra de la Demanda experience cooler temperatures, allowing for slower ripening and producing grapes with greater balance and precision. The region’s small, steep parcels make mechanization nearly impossible, requiring all vineyard work to be done by hand.

Sourced from old vines at some of the highest elevations in the appellation, this blend highlights the aging potential of Garnacha and Graciano, delivering structure, depth, and longevity.



WHAT MAKES THIS WINE UNIQUE?: A classic style Rioja produced from high elevation vineyards located in the Sierra de la Demanda area of the Rioja appellation. Old vines of Garnacha planted since 1940. Vines are tended in mineral soils of red silica, which are very unique and rare in Rioja.

RATING HISTORY: 2010 95WE, 93IWR, 93VFTC

GRAPE: 70% Garnacha, 27% Tempranillo, 3% Graciano, with an average vine age of 75 years. Tended in red silica soil at 700m (2296 ft) elevation.

PAIRING SUGGESTIONS: This Gran Reserva pairs well with rich braises and roasts, particularly beef, lamb and game.

VINIFICATION AND AGING: 72 months in 95% French and 5% American oak barrels, followed by 24 months in bottle prior to release.



LOCATION, SOIL, CLIMATE: Average vine age of 75 years. Tended in sandy, limestone soil and red silica at 700 m (2,296 ft) elevation, north facing slopes on the south banks of the Ebro River in Rioja Alta. The average temperature during the April to October growing season is 22C (71.6F). Annual rainfall: 210 mm (8.3 in).

TASTING NOTES Bright ruby-garnet. On the nose, powerful, dark and brooding, with swirling aromas of fresh and dried red cherry, fresh blackberry, black pepper, umami, soy, dried purple flowers, spicebox and leather. On the palate, surprisingly, even shockingly fresh acidity, with red and blue fruit framed beautifully by cedar, white pepper, and a touch of coffee. Beautifully balanced and plush textured, with impressive persistence and concentration. An elegant, classic Rioja.

ALCOHOL CONTENT: 13.5%

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