



## Fresh, young pleasure. Fun and enjoyment.

### HARVEST

The vintage was marked by heavy rains and low temperatures in spring which delayed the growing season and resulted in uneven ripening. Fortunately, good weather prevailed in September and October, allowing us to harvest our plots selectively, picking those which reached just the right level of ripeness. The grapes arrived at the crush pad in great condition, with a good of alcohol and acidity, pleasant tannins and a high aromatic intensity.

### VINEYARDS, VARIETIES AND AGING

100% Tempranillo from part of our Las Monjas, El Palo and Las Cuevas vineyards in Rodezno and Alto del Rey in Labastida. These vineyards are located at an altitude of 500-600 metres (1600-2000 ft) above sea level, planted more than 40 years ago in chalky-clay soils.

The grapes were picked manually and the selected clusters were placed in boxes and immediately transported to the winery in refrigerated vehicles at a temperature of 14°C (57°F). The Bordeaux model was applied, destemming, crushing and vating the grapes in tanks where they underwent alcoholic and malolactic fermentation under controlled conditions. The wine was aged for two years in American oak barrels manufactured in-house; the first year in new oak. The wine was manually racked four times by the light of a candle. Bottled in June 2016.

### PAIRING

Viña Alberdi stands out for its food-pairing versatility. It is an ideal companion to appetisers, snacks and barbecues, perfect with rice, pasta and creams, and great with lightly-grilled meat and fish.

### ANALYTIC DATA

ALCOHOL CONTENT	PH	TOTAL ACIDITY	IPT
13.5%	3.60	5.6 g/l	58

### PRESENTATIONS



### TASTING NOTES

Outstanding, medium-depth garnet-red; clean and bright. The nose stands out for the intensity of aromas of wild strawberries, currants and raspberries, against a balsamic background with notes of vanilla, toasted caramel and ground coffee beans. Warm aromatic entry, with good structure and balance and soft, amiable tannins. The aromatic harmony persists on the finish, with marked freshness and balance.