



Fresh, young pleasure. Joy, enjoyment and pairing versatility.



THE HARVEST

The superb condition of the grapes was remarkable in view of the unevenness caused by drought in the region that year. Fortunately, the rains at the end of September had a very positive effect on the evolution of the vineyards, providing notable balance in berry ripening. The grapes entered the winery in magnificent condition and excellent balance of alcohol content and polyphenols. We were therefore able to produce wines of great quality, with good structure, outstanding aromatic typicity and an optimal balance; determining factors in wines singled out for ageing. The D.O. Ca. Rioja Control Board awarded this vintage a 'Very Good' rating.

VINEYARD & GRAPES

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 above sea level, planted more than 40 years ago in chalky-clay soils.

AGEING

We started the manual harvest of the plots selected for this new Viña Alberdi in late September. After carefully putting the grapes in boxes, we took them to the winery in refrigerated transport for destemming and light crushing. Alcoholic and malolactic fermentation took place naturally in tanks and the resulting wines were prepared for a new blend in January 2013. The wine was aged for two years in American oak barrels manufactured in-house; the first year in new oak and the second in barrels averaging three years in age. The wine was manually racked four times by the light of a candle. It was bottled in December 2015.

PAIRING SUGGESTIONS

Viña Alberdi stands out for its food-pairing versatility. As a result, it is an ideal companion to appetisers, snacks and barbecues, perfect with rice, pasta and creams, and great with lightly-grilled meat and fish. Serving temperature: 17°C.

TASTING NOTES

Lively, medium depth garnet red with an intense pink rim. The nose stands out for the intensity of fresh aromas of ripe red fruit, wild strawberries, currants and raspberries, against a balsamic background with notes of vanilla, toasted caramel, bakery, coffee and sweet mints. Warm aromatic entry, with good structure and balance and soft, amiable tannins. The aromatic harmony persists on the finish, with marked freshness and balance. Long in the mouth, it offers a magnificent expression of classic ageing.

ANALYTICAL DATA

Alcohol Content (Vol.) Total Acidity Reduc. Sug.

13.5% **5.7 g/l** **1.18 g/l**

