

La Rioja Alta, S.A.

VIÑA ARDANZA 2008



- Alcohol content: 13.5% Vol.
- Total Acidity: 6.1 g/l (tart. acid)
- Reduc. sug.: 1.8 g/l
- pH: 3.56

➤ Serving temperature: 17 °C

➤ Available in:



150 cl



75 cl



3.5 cl

THE HARVEST

It was a very special year for Viña Ardanza and the vintage was characterised by high grape quality accompanied by very moderate production. Thanks to exceptional weather throughout the growing cycle, the grapes remained in magnificent condition. Our grapes evolved optimally with well-balanced figures for alcohol content and acidity. The Garnacha in La Pedriza estate particularly benefited from the longer ripening phase. To this we should add the staggered, selective harvesting, which allowed us to pick each plot as the grapes attained the perfect level of ripeness. The Control Board gave this vintage an official rating of 'Very Good'.

VARIETAL COMPOSITION

The Tempranillo grapes (80%) come from our 30-year-old La Cuesta and Montecillo vineyards, located in Fuenmayor y Cenicero. **For the first time in the blend of this brand, the Garnacha (20%) comes from La Pedriza vineyard in Tudelilla (Rioja Baja) at an altitude of 550 m above sea level.** This 67 hectare property offers unbeatable conditions for growing this variety. Its nutrient-poor soil, covered with boulders, results in low grape yields (less than 5000 kg/ha) and significant varietal typicity, rich in aromas, with a pleasant, elegant structure.

VINIFICATION

We started picking these plots in mid-October. The grapes were harvested manually and transported in refrigerated trucks to the winery. Alcoholic fermentation took place naturally, at controlled temperatures. Malolactic fermentation concluded at the end of the year. In March 2009, the selected wines were put in barrels to start ageing separately: the Tempranillo for 36 months with six manual rackings in American oak barrels averaging 4 years in age and the Garnacha for 30 months with five manual rackings in American oak barrels with two and three wines. The final blend took place after barrel ageing was completed. The wine was bottled in 2013.

TASTING NOTES

Outstanding dark-cherry red; intense, bright and clean. The first impression on the nose is of great freshness provided by notes of cherries and blackcurrants knit with notes of black pepper, tobacco, nutmeg, coffee, caramel and vanilla from barrel ageing. Pleasant entry. Tasty, with a soft freshness, nice structure, balanced acidity and fine, elegant tannins. Silky finish, with a lovely aftertaste, where liqueur-like notes of blackcurrants intermingle with toasty notes and sweet spices turning this especial edition of Viña Ardanza into a fine, elegant wine.

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