La Rioja Álta, S.H.

Tasting notes

VIÑA ALBERDI RESERVA 2005

THE 2005 HARVEST IN THE RIOJA DESIGNATION OF ORIGIN

The Regulatory Council's classification of this vintage as excellent is in agreement with La Rioja Alta's appraisal of this vintage. After an unremarkable budding process, the moderate rainfall in the spring provided good water resources for further development leading up to the setting period in July. The September temperatures, which were moderate during the day and cool at night, enabled the grapes to ripen evenly and develop typical characteristics from their particular terroirs. In 2005, La Rioja Alta S.A. invested in 350-kilo containers and refrigerated transport, which resulted in significant qualitative improvements in the production process.

COMPOSITION

The Tempranillo grapes for Alberdi Reserva 2005 are sourced from parcels from the Rodezno and Labastida estates. The vineyards were planted over thirty years ago in clay-calcareous soils and are situated at an altitude of 1500-1800 feet above sea level.

PRODUCTION

The fermentation process lasted 14 days at temperatures below 28°C and then underwent malolactic fermentation for 38 days. The wine was then transferred to American oak casks, where it was aged for 2 years; the first year in new oak and the second year in oak with an average age of 3 years. It was racked by hand four times by candlelight and bottled in December 2008.

TASTING NOTES

Deep cherry red with a pinkish rim. Fresh and clean on the nose, with fine aromas reminiscent of ripe red berries, cherries and balsamic spices, including notes of clove, cinnamon and vanilla. Well-balanced on the palate with a silky mouthfeel, with good tannins, a lingering finish and a refreshing touch of acidity that gives the characteristic liveliness typical of Viña Alberdi. This wine willl continue to slowly mature over the next 5 years. A perfectly balanced wine from an outstanding vintage.

SERVING SUGGESTIONS

Viña Alberdi is a highly versatile wine. It is perfect with canapes, tapas and barbeque food, as well as being an excellent accompaniment to rice and creamy pasta dishes, grilled meats and fish.

December 2010



150 cl. 75 cl. 37.5 cl.

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