



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

technical sheet

## VIÑA ALBERDI



Brand: **VIÑA ALBERDI CRIANZA**

Colour: **TINTO**

Vintage: **1991**

### THE HARVEST

At last, after successive years of drought and mild winters, the rains returned. Spring was cold and humid, as is typical of the region's climate. Due to late budding, the few frosts that we suffered did not affect the vines. A dry, hot summer helped them to recuperate. The harvest was difficult, with some rain. In general, volumes were less than expected in the Rioja Alta sub-zone. Our wines were good, with enough colour and acidity for them to become Reservas. La Rioja Alta S.A.'s internal classification was 5 points out of a maximum possible 7. (Our Enological Department never awards the highest mark.)

### VINEYARDS AND GRAPES

Mainly Tempranillo, complemented with small percentages of Graciano and Mazuelo, which add elegance and finesse. A tiny amount (less than 5%) of Viura is used for its acidity.

All the grapes came from the Rioja Alta sub-zone, particularly from the villages of Briñas, Briones, Cenicero and Fuenmayor.

### AGEING

Five months in large wooden vats following the fermentation in stainless steel. Twenty four months (March 1992 - March 1994) in American oak barrels with a total of four hand rackings. The first twelve months were spent in new oak. Bottled in April 1994.

### ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,77 gr./l

Tartaric acid: 5,25 gr./l.

Sugar-free extract: 27,9 gr./l.

### TASTING NOTES

This 1991 Alberdi follows the style of those of the past few years, especially the 1985 and the 1989. Its colour is a little more developed than that of the 1989, making it more typical of Rioja Reserva, a classification that mirrors the time that this wine has spent ageing. A fine and pronounced nose on which the flavours of new oak are subtly apparent. In the mouth it shows itself as a wine with body, liveliness and great length. It will continue to develop well over the coming years, although it is currently at a most attractive stage in its life - full of vigour.

Although, due to the time it has spent ageing, this wine could be sold under the Reserva label, our house minimum ageing standards are much higher than those of the Rioja Regulating Council. Consequently, we offer this wine as a Crianza.