

VIÑA ALBERDI



Brand: **VIÑA ALBERDI CRIANZA**

Colour: **TINTO**

Vintage: **1989**

THE HARVEST

The 1989 vintage, 164 million litres, was a large one and the biggest since that of 1985. The ripening of the grapes proceeded swiftly until the beginning of September then slowed down. The "Viura" set poorly producing a light crop but, consequently a high quality one. The "Tempranillo" matured late. A hot autumn made for uneven first fermentation and the second fermentation was slow in some "bodegas". The white wines made were generally good and the reds very fine, of high quality and similar to those of 1985. The "Gamacho" in the "Rioja Baja" surprisingly matured to give over 16% potential alcohol.

VINEYARDS AND GRAPES

Mainly "Tempranillo" complemented by small quantities of "Graciano" and "Mazuelo" which add finesse and elegance. All the grapes for this wine were grown in the sub area of "Rioja Alta". Most came from around the villages of Rodezno, Cenicero and Fuenmayor.

AGEING

Fermentation in stainless steel was followed by nine months in large oak vats. The wine then spent two years in small American oak barrels, the first twelve months in new oak. The wine was racked at six monthly intervals and bottled in October 1992.

ANALYTICAL DATA

Alcohol: 12,5 % en volumen

Volatile acidity: 0,70 gr./l

Tartaric acid: 5,20 gr./l.

Sugar-free extract: 27,3 gr./l.

TASTING NOTES

This is one of the most complete "Alberdis". It is somewhat similar to that of 1985 but lighter in style and more elegant. This "Alberdi" has somewhat more body than the '86 and '87 vintages and a touch of acidity which foretells a long life.