

La Rioja Alta, S.A.

BODEGAS
FUNDADAS EN 1890

VIÑA ALBERDI

SELECCIÓN ESPECIAL

RESERVA 2021

"Its outstanding typicity, elegance, evolution and great ageing potential place this among the finest Viña Alberdi wines in our history."

Julio Sáenz (Winemaker)

2021 VINTAGE

Very favourable weather conditions throughout the entire growing cycle, with a particularly dry October, sunny days and cool nights, allowing for a slow, gradual final ripening. This ensured an excellent balance between acidity, sugar and phenolic maturity, and enabled an extended, selective harvest. A vintage of outstanding balance, varietal definition, complexity, finesse and ageing potential. One of Rioja's great vintages, which has allowed us, for the second time in the history of Viña Alberdi, to award it our internal classification of SPECIAL SELECTION.



100% Tempranillo



Estate-grown grapes from the Mayorita, Las Monjas, El Palo and El Bardal vineyards in Rodezno, and Alto del Rey in Labastida.



Located at 500–600 metres above sea level, planted over 40 years ago on clay-limestone soils.

HARVEST AND AGEING

Hand-harvested, with bunch selection in the vineyard. The grapes were transported refrigerated to the winery to preserve their integrity. After gentle destemming and crushing, the grapes passed through optical sorting tables to select those best suited for this wine. Alcoholic and malolactic fermentations took place naturally in tanks. The wine was aged for two years in American oak barrels of our own cooperage: new barrels during the first year and 4.5-year-old barrels in the second year. Four traditional rackings were carried out, from barrel to barrel. Bottled in June 2024.

PAIRING

Exceptionally versatile at the table. A perfect match for appetisers, afternoon snacks, casual dining and barbecues, and ideal with rice dishes, pasta and creamy dishes, as well as grilled meats and delicate fish.

TASTING NOTES

Deep colour, intense garnet with a ruby rim, clean and bright, reflecting good evolution and concentration. Aromatically intense, with notes of ripe red fruit—redcurrant, raspberry and cherry—harmoniously integrated with balsamic and spicy nuances from ageing: vanilla, cinnamon, cedar, caramel and subtle toasty notes. On the palate it is broad and enveloping, with a fresh, well-balanced entry. Sweet, well-polished and elegant tannins provide structure without sacrificing finesse. Long, persistent finish with a complex aftertaste that confirms its positive evolution in bottle and its notable ageing potential.



14% Vol. Serve between 16 - 18°C



37,5 cL | 75 cL | 150 cL

ANALYSIS: Total acidity: 5.1 g/L (tartaric) | Volatile acidity: 0.75 g/L (acetic) | Sugars: 1.90 g/L



La Rioja Alta, S.A.

Av. Vizcaya, 8. 26200 Haro (La Rioja) / +34 941 31 03 46 / riojalta.com