

La Rioja Alta, S.A.



- Content: 13.7% vol.
- Total acidity: 6.2 g/l (tartaric)
- Reduc. sugar: 1.6 g/l
- pH: 3.56

➤ Serving temperature: 17 °C

➤ Available in:



150 cl.



75 cl.



37.5 cl.

VIÑA ARDANZA 2005

THE HARVEST

The 2005 harvest was excellent, which enabled us to select only the best grapes to make Viña Ardanza 2005. Our vineyards benefited from very generous weather conditions and the grapes ripened perfectly as a result. Moderate and well-timed rainfall ensured a very good budding. The Tempranillo grape bunches were of average size, whereas the Garnacha vines yielded very loose bunches with small-sized berries, which resulted in highly concentrated grapes. Grape picking started in early October, with mild daytime weather and cold temperatures at night. This temperature drop assisted in both balancing the sugars and achieving phenolic ripeness, which is crucial in producing quality wines. Grapes showed optimal health conditions and very good analytical parameters, which augured well for an extraordinary vintage. 2005 was officially awarded as "Excellent".

BLENDING AND SOURCING

The 2005 vintage of Ardanza is a blend of 80% Tempranillo and 20% Garnacha. The Tempranillo grapes come from our 30-year-old plots 'La Cuesta' and 'Montecillo', located in Fuenmayor and Cenicero. The Garnacha grapes come from ancient vines planted at a 600 meter altitude in Tudelilla (Rioja Baja), on plots adjoining our 'Finca La Pedriza'.

WINEMAKING AND AGEING

The grapes were selected in the vineyard and taken to the winery in refrigerated trucks. Once fermented, the wines were transferred to American oak barrels in May 2006. The Tempranillo was barrel-aged for 36 months in four and a half year-old casks. The Garnacha was aged for 30 months in two and three year-old casks. The wines were manually racked six times. It was bottled in July 2009.

TASTING NOTES

Dark ruby red with an orange tint on the rim. Intense and lively on the nose, with spicy and balsamic aromas, scents of vanilla, coconut shells and black pepper with undertones of blackberries. Well-structured on the palate, perfectly balanced in acidity and alcohol content, with soft and silky tannins. The long aftertaste displays flavours of fresh blackberries along with spicy woody notes. The ideal partner for roasted and grilled meats, barbecues, poultry and game, Iberian ham and sausages, as well as semi-cured cheeses.

January 2014

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