

# La Rioja Alta, S.A.



- Alcohol content: 13.5% Vol.
- Total Acidity: 5.7 g/l (tartaric acid)
- Reduc. sug.: 2.0 g/l
- pH: 3.57

➤ Serving temperature: 17 °C

➤ Available in:



150 cl



75 cl



37.5 cl

## VIÑA ARDANZA 2007

### THE HARVEST

The long growing season allowed for balanced canopy development and the grapes enjoyed good sun exposure. With moderate yields, grape ripening was slow and leisurely, favouring the perfect development of very loose clusters. After a staggered and very selective harvest, the grapes arrived at the crush pad at their optimum ripeness, in excellent health and with a great balance of alcohol content, polyphenols and acidity. The grapes met all the requirements to make great wines, particularly suitable for barrel ageing and laying down for a long time. This harvest was officially rated **Very Good**.

### VARIETAL COMPOSITION

After a year without getting Garnacha grapes of sufficient quality to make the Viña Ardanza, in 2007 we found that both this grape variety and the Tempranillo were optimal. The Tempranillo grapes (80%) come from our **30-year-old La Cuesta and Montecillo vineyards**, located in Fuenmayor y Cenicero. The Garnacha grapes (20%) come from old, goblet-trained vines planted at an altitude of 600 m in Tudelilla (Rioja Baja), in plots adjacent to our Finca La Pedriza vineyard.

### VINIFICATION

The grapes were harvested manually and taken to the winery, where they were refrigerated in order to preserve their quality. Alcoholic fermentation took place in tanks at controlled temperatures. After malolactic fermentation, the selected wines started their barrel ageing in March 2008. The Tempranillo spent 36 months in American oak barrels with an average age of 4 years and the Garnacha stayed for 30 months in 2- and 3-year old American oak barrels. The wines were raked manually on six occasions. The wine was bottled in November 2011.

### TASTING

Outstanding, medium-high depth, dark-cherry red with an intense pinkish rim. Very intense to the nose, with outstanding spicy aromas of black pepper, cloves, cinnamon and vanilla enveloping fine notes of red berries. In the mouth, we enjoy a pleasant structure, balanced acidity and delicate, enveloping tannins. Broad finish, with a round, elegant aftertaste. A Viña Ardanza which assures many years of enjoyment and will pair with all kinds of meat stews, roasts and grilled red meat.

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