La Prioja Alta, S.A.



VIÑA ALBERDI RESERVA 2011

THE HARVEST

Following the first months of water scarcity, the vines developed well in spring thanks to well-distributed rainfall. Slight coulure resulted in small, loose clusters, and this reduced production volume while raising quality. The grapes reached the final ripening stage in perfect condition. After manual sorting, they were vinified producing this wine of outstanding structure, colour and aromatic intensity. These are the main features of this superb vintage which was officially rated as excellent by the Rioja Control Board.

GRAPES

100% Tempranillo from part of our Las Monjas, El Palo and Las Cuevas vineyards in Rodezno and Alto del Rey in Labastida. These vineyards are located at an altitude of 500-600 metres above sea level, planted more than 40 years ago in chalky-clay soils.

WINEMAKING AND AGEING

The grapes were picked manually and the selected clusters were placed in boxes and immediately transported to the winery in refrigerated vehicles at a temperature of 14 °C. The Bordeaux model was applied, destemming, crushing and vatting the grapes in tanks where they underwent alcoholic and malolactic fermentation under controlled conditions. The wine was aged for two years in American oak barrels manufactured in-house; the first year in new oak and the second in barrels averaging three years in age. The wine was manually racked four times by the light of a candle. It was bottled in December 2014.

TASTING NOTES

Medium-depth, cherry red, with a clean, bright pink rim. Intense aromas from the still glass. Swirling reveals jammy notes of wild red berries, raspberries, red currants and herbs against a balsamic background of vanilla, caramel and roasted coffee. Mild entry, with a medium. well-balanced body. Fresh and vibrant, with soft tannins and a harmonious, strawberry jam finish. An excellent wine extolling the virtues of this brand.

PAIRING SUGGESTIONS

Viña Alberdi stands out for its food-pairing versatility. As a result, it is an ideal companion to appetisers, snacks and barbecues, perfect with rice, pasta and creams, and great with lightly-grilled meat and fish.

➤ Serving temperature: 17 °C

➤ Volatile Acidity: 0.78 g/l (acetic a.)

 $1.00 \, g/l$

> Available in:

➤ Total Acidity:

➤ Reduc. sug.:

April 2017







5.7 g/l (tartaric a.)