



Fresh, young pleasure.



HARVEST

It began with very favourable weather and magnificent canopy growth and condition until veraison, pointing to a top-quality vintage. Adverse weather during harvest forced us to carry out intensive preliminary vineyard tasks (leafing, cluster thinning, etc.) to ensure that the grapes would ripen properly. Thanks to a strict selection process, we manually picked only those clusters that were in proper condition, suitable for making our wines.

VINEYARD, GRAPES & AGEING

100% Tempranillo from our Mayorita, Rebollar and Bardal vineyards, as well as selected plots in El Palo, Rodezno and Alto del Rey, Labastida. These vineyards are located at an altitude of 500-600 metres (1600-2000 ft) above sea level, planted in chalky-clay soils more than 40 years ago.

After carefully selecting the grapes to be harvested, we placed the clusters in boxes that we immediately transported to the winery in refrigerated vehicles at a temperature of 14°C (57°F). The Bordeaux model was applied, destemming, crushing and vatting the grapes in tanks, where they underwent alcoholic and malolactic fermentation. 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. Bottled in June 2017.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	pH
13.5% Vol	3.61
Total Acidity	IPT
5.10 g/l	58

PAIRING

Viña Alberdi stands out for its food-pairing versatility. It is the ideal companion to appetizers, snacks and barbecues, perfect with rice, pasta and creams, and great with lightly-grilled meat and fish.

TASTING NOTES

Lively, medium depth, garnet-red with an intense pink rim. High aromatic intensity with dominating ripe fruit: raspberries, red cherries, wild strawberries and red currants set out against a balsamic background of vanilla, toasted caramel, biscuits, coffee and sweet mints. In the mouth, you can enjoy good acidity, great freshness and balance and mild, friendly tannins. Aromatic harmony persists through the aftertaste, with notes of red fruit jam, prunes, coffee, vanilla and caramel.