



La Rioja Alta, S.A.

Tasting notes

VIÑA ALBERDI 2003

THE 2003 CROP IN THE RIOJA D.O.

Because the ripening process was halted by extreme temperatures and a lack of rainfall in July and August, the 2003 crop required technically demanding procedures aimed at enhancing quality. La Rioja Alta, S.A. decided on a selective harvest and only the vineyards in the highest areas provided the grapes to produce this Viña Alberdi.

COMPOSITION

Tempranillo from Briones, Rodezno and Labastida.

PRODUCTION

The fermentation processes were normal and the wine was dry after 12 days. After hard fermentation and devatting, it underwent 26 days of malolactic fermentation. It was aged for 2 years in American oak casks, new oak for the first year and oak an average of 3 years old for the second. It was raked four times by hand and by candlelight. Bottled in January, 2007.

TASTING NOTES

Bright cherry red, with a medium robe and light pinkish highlights in the glass. Intense, very fresh aroma, with hints of wild strawberries and sweet raspberries, perfectly assembled with balsamic hints of cinnamon, roasting, coconut and vanilla. Round and well-bodied to the palate, slightly acid and therefore lively. Smooth, silky tannins, thanks to perfectly ripened grapes and ageing in the cask. Good, slightly acid and fresh after-taste.

SERVING SUGGESTIONS

Viña Alberdi 2003 is perfect with aperitifs, rice, potato stews, small game and mid-cured cheese.

A NEW IMAGE

After the figurative scene adorning the two previous vintages, we have rejuvenated the winery's mythical emblem, with the Oja river flowing nervously between four oak trees, on an engraving with contemporary features. The "Viña Alberdi" logo has also been renewed and some subtle changes have been made to the design to provide a modern touch. The new label also includes a text with a brief introduction to the Rioja Alta world, briefly sketching the essence of Viña Alberdi.



- Alcohol content: 13%
- Total acidity: 5,5 g/l (tartaric)
- Volatile acidity: 0,80 g/l (acetic)
- TPO: 57

➤ Best served at: 17 °C

➤ Available in :



150 cl.



75 cl.



37,5 cl.

April, 2009

www.riojalta.com