

La Rioja Alta, S.A.



- Alcohol content: 13.5% Vol.
- Total Acidity: 5.5 g/l (tartaric)
- Volatile Acidity: 0.79 g/l (acetic)
- pH: 3.66

- Serving temperature: 17 °C

VIÑA ALBERDI 2008

THE HARVEST

The Harvest was marked by high quality grapes and a low yield per hectare. Suitable weather during the final phase of the growing cycle was decisive for the quality of this vintage. This resulted in grapes in optimal health, leading to a wine which is very well-balanced in colour, acidity and alcohol. The Control Board gave this vintage an official rating of 'Very Good'.

VARIETAL COMPOSITION

100% Tempranillo from high-altitude, estate-owned vineyards in Rodezno and Labastida. The vineyards are located at an altitude of 500-600 metres above sea level, planted more than three decades ago in chalky-clay soils.

VINIFICATION

After fermentation, the wine started its ageing process in American oak barrels made in-house: the first year in new oak and the second, in barrels with an average age of 4 years. The wine was manually raked four times by candlelight. It was bottled in June 2011.

TASTING

Medium-depth, cherry red, with a clean, bright orange rim. Its nose is intense, with dominating ripe fruit and strawberry jam rounding off the background notes of cocoa, vanilla, caramel, and smoke from oak ageing. A pleasant acidity and soft, round tannins provide a very pleasant, medium-bodied mouthfeel. Intense finish, with persistent hints of strawberry jam, cocoa and vanilla and a seductive final acidity that entices you to carry on drinking.

PAIRING SUGGESTIONS

Viña Alberdi is characterised by a notable food-pairing versatility. It is an ideal companion to appetisers, snacks and barbecues, perfect with rice, pastas and stews, and great with lightly-grilled meat and fish.

September 2014