



Fresh, young pleasure.



HARVEST

Suitable weather allowed for excellent canopy development and plant health throughout the growing cycle, which resulted in optimal ripening balance. These magnificent conditions offered fresh, elegant wines, with an intense fruit load, very silky, balanced tannins and a remarkable aptitude for aging. The official vintage rating was Very Good.

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 (1,600-2,000 ft) above sea level, planted in chalky-clay soils more than 40 years ago.

The grapes were picked manually in 300 kg (660 lb) boxes and transported refrigerated to the winery, in order to keep them whole. The Bordeaux model was applied, destemming and crushing the grapes before putting them in tanks, where they underwent alcoholic and malolactic fermentation under controlled conditions. The wine was then matured for two years in American oak barrels manufactured in-house; the first year in new oak and the second year in four-year-old barrels. We carried out four rackings in the traditional way, under candlelight, from barrel to barrel, carefully separating the wine from the dregs. Bottled in September 2018.

PRESENTATIONS



ANALYTICAL DATA

Alcohol Content	pH
14.5% 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

Intense, medium-high depth, ruby-red; clean and bright. The nose particularly stands for its red fruit (raspberries, wild strawberries and red plums), which give way to notes of vanilla, nutmeg, caramel and cedar from barrel aging. Flavour-packed, balanced and very fresh, with smooth, friendly tannins. Harmonious, well-balanced finish, with a pleasant final freshness that invites you to continue enjoying this new vintage.