



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI RESERVA**

Colour: **TINTO**

Vintage: **2000**

THE HARVEST

The climate during the growing year of the vines was ideal for producing quality grapes. There was none of the sort of weather that favours disease, particularly the cryptogamics. The flowering, the set and the early summer development of the grapes progresses satisfactorily. There was scarcely any noticeable rainfall in September and ripening was perfectly acceptable in those vineyards with lower yields. We started picking during the first week of October in our Montecillo vineyard at Cenicero and Los Llanos at Fuenmayor. The grapes entered the winery in a healthy state, with good sugar concentration and excellent colour parameters for making high quality wines.

VINEYARDS AND GRAPES

Tempranillo from Briñas, Rodezno and Labastida

AGEING

The fermentation processes progressed normally and lasted some ten days; the malolactic was swiftly completed. The wine was aged in American oak casks from May 2001 until June 2003, the first year in new wood and the second in barrels of an average three years of age. During this time the wine was hand racked on four occasions and it was bottled in July 2003.

ANALYTICAL DATA

Alcohol: 12,40 % en volumen

Volatile acidity: 0,68 gr./l

Tartaric acid: 5,90 gr./l.

Sugar-free extract: 28,4 gr./l.

TASTING NOTES

Colour bright cherry red with touches of iodine at the rim of the glass. A strong, elegant aroma with hints of the grape variety married with cinammon and coconut from careful cask ageing. In the mouth the wine is smooth and well balanced with a delicate touch of acidity so typical of the brand and the sub area. The aftertaste is long and most agreeable with a persistence reminiscent of its maturation in oak.