

La Rioja Alta, S.A.



- Alcoholic volume: 13,6%
- Total acidity: 5,2 g/l (tartaric)
- Volatile acidity: 0,79 g/l (acetic)
- pH: 3,62

➤ Serving temperature : 17 ° C/62.6 ° F

➤ Available in:



150 cl.



75 cl.



37,5 cl.

VIÑA ALBERDI 2007

THE HARVEST

Abundant spring rainfall and rising temperatures made up for the lack of water in winter and favoured canopy development. Although bunches yielded fewer grapes than in previous vintages, they were also loose and small, which equals higher quality. Mild summer temperatures helped a very good healthy and sanitary state. As good weather continued in September, an unhurried maturation occurred, which led to a slow and selective harvest. Bunches offered a magnificent grape health, showing an optimal balance of alcohol content and colouring material. They also boast a remarkable varietal aromatic intensity. This vintage was officially rated as 'Very Good' by the Control Board.

VARIETIES

100% Tempranillo sourced from the highest areas of our plots in Rodezno and Labastida. Vineyards located at 1500-1800 feet above sea level, planted over thirty years ago in clay-calcareous soils.

WINEMAKING

After fermentation, the wine had a two-year ageing period (first year in brand new barrels and second in three-year-old average barrels) in American oak barrels made by our own coopers. It was hand-racked by candlelight four times and bottled in March 2010.

TASTING

Bright and lively deep cherry red with a pinkish rim. Intense on the nose, with aromas of ripe red berries (strawberries and blackberries) and roasted coffee and caramel balsamic notes. Good structured and well-balanced on the palate, with sweet tannins that led to a fresh and lingering finish. Aftertaste that recalls sweet spiced notes, candied fruit, minted chocolate, roasted coffee and caramel.

FOOD PAIRING

Viña Alberdi is a highly versatile wine, ideally suitable for a wide variety of food.

It goes perfectly with snacks, appetizers, barbeque food, as well as with rice, pasta courses, stews, grilled meat and fish dishes.

May 2013

www.riojalta.com