

La Rioja Alta, S.A.

Viña Alberdi - Reserva 2002



The harvest

The freezing temperatures – up to 15 below zero- in December, 2001 significantly reduced the volume of the harvest, as they affected the plants' physiology and caused budding dysfunctions, also affecting the subsequent growth cycle.

Furthermore, the drought which affected the vineyard throughout the previous year continued in the autumn/winter season, leaving the vine's water reserves at a minimum. On top of all this, there were heavy frosts on April 5 and 16, which significantly damaged part of the region, affecting different areas in different ways according to the point reached in the growth cycle. Last but not least, another aspect affecting the short harvest in 2002 was the low and irregular setting observed in *tempranillo* grapes. In the Rioja Alta area, the summer brought more rain than the previous years, increasing grape size.

The ripening stage also took place in difficult weather conditions, forcing us to undertake a selective harvest to ensure that we would obtain well balanced wines with a good structure for ageing.

The vineyard and the grapes

Tempranillo from Briones, Rodezno and Labastida.

Production and ageing

The fermentation processes were normal, and the wine was dry after an average of 11 days in the vats. This hard fermentation was followed by 36 days of malolactic fermentation outside the vats.

It was aged in American oak casks for two years; the first in new oak and the second in wood an average of 3 years old, hand racked four times. Bottled in January, 2006.

Tasting notes

Bright cherry red, with a medium robe and clear pink tones on the edge of the glass. Good aromatic intensity, fresh with fruity hints of raspberry and wild strawberry evolving to an elegant balsamic bouquet reminiscent of mint chocolate, cinnamon and coconut shell. Well structured and balanced to the palate, with silky smooth tannins and a vibrant, joyful acidity. Long, mature, elegant aftertaste typical of Viña Alberdi.

This wine is perfect with cured ham and soft cheese, appetizers, game, grilled or roast meats.

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- Alcohol content: 12.6 %
 - IPT: 54
 - Total acidity: 5.85 g/l (tartaric)
 - Volatile acidity: 0.83 g/l (acetic)

➤ Best served at: 17 °C.

➤ Available in:



150 cl. 75 cl. 37.5 cl.



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www.riojalta.com

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