



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI CRIANZA**

Colour: **TINTO**

Vintage: **1994**

THE HARVEST

The Winter was unusual with temperatures higher than normal and virtually no rainfall. These conditions, which advanced the development of the vine, were curbed by April frosts that affected between 10 and 30% of the young shoots. The Summer was dry, which accelerated the vegetative growing cycle by some 20 days. The harvest began in Rioja Baja on the 1st September and had spread right through the DO towards the middle of the month. On 23rd September, between 30 and 40 litres/sq. metre of rain fell throughout the region. This had some important consequences: washing away treatment previously applied to the vines, increasing the weight of the grapes and decreasing their alcoholic strength.

The quantity of grapes harvested was 224 million kilos (171 million litres). These figures can be considered average in Rioja during those years, although they are lower than the present high demand in the DO, the result of which is a significant increase in grape prices.

To summarise, the grapes were healthy and clean on entry to the winery, with an extraordinary colour, adequate acidity to age the wine and a moderate alcoholic content. Our internal assessment is 6 out of 7 points (our Oenology Department never awards the maximum 7 points).

VINEYARDS AND GRAPES

Almost 100% Tempranillo from the towns of Haro, Labastida and Briñas.

AGEING

Fermentation was carried out under controlled temperatures in stainless steel vats. Transferred into American oak barrels in January 1995, the wine was hand-racked four times over a period of 24 months to remove the sediment and to get a bright wine. The first year of ageing was in new barrels. Bottled in January 1997.

ANALYTICAL DATA

Alcohol: 12 % en volumen

Volatile acidity: 0,68 gr./l

Tartaric acid: 6,30 gr./l.

Sugar-free extract: 27,7 gr./l.

TASTING NOTES

Viña Alberdi Crianza 1994 is the first wine in a series of Crianzas, Reservas and Gran Reservas from La Rioja Alta. Continuing the traditional ageing process of this brand, equivalent to that of a "Reserva" by the Consejo Regulador, Viña Alberdi 1994 is a wine distinct from former vintages. The colour already denotes it, cherry red, less ruby and darker than its predecessors. Fruity, lightly touched by hints of spice, with a full and elegant flavour. In the mouth, there is an abundance of delicious, mature fruit. The rich tannic structure of the wine still exists even after the oak ageing.