



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

technical sheet

## VIÑA ALBERDI



Brand: **VIÑA ALBERDI RESERVA**

Colour: **TINTO**

Vintage: **1998**

### THE HARVEST

There was satisfactory budding, although it was rather late. Gentle rainfall and warm temperatures led to a good set and the growing cycle progressed well up until the end of August. Then, low temperatures and rain during the first half of September slowed the maturation of the crop. Early pickings were of grapes of average quality - alcohol and colour - but the second half of the vintage - which took place in fine weather - produced excellent fruit with high potential alcohol, good colour intensity and high polyphenol values, ie grapes very suitable for making wines for ageing. Official production figures from the Consejo Regulador indicated a record crop of 386.7 million kilos of grapes.

### VINEYARDS AND GRAPES

100% Tempranillo grapes from the sub area of the Rioja Alta and mainly from Briñas, Rodezno and Labastida

### AGEING

The fermentations were normal although rather slow; there was a slight loss of colour during the malolactic. The wine was aged in used American oak casks for two years during which it was hand racked on four occasions. It was bottled in April 2001

### ANALYTICAL DATA

Alcohol: 12,50 % en volumen

Volatile acidity: 0,75 gr./l

Tartaric acid: 5,29 gr./l.

Sugar-free extract: 27,9 gr./l.

### TASTING NOTES

The Viña Alberdi is bright cherry in colour, very typical of traditional Rioja Alta wines. The powerful aroma is a blend of fruit from the grape complemented by subtle tones of vanilla from the oak. In the mouth, the wine is medium bodied, well balanced, smooth and elegant with persistent soft tannins and a full spicy aftertaste.