

La Rioja Alta, S.A.
BODEGAS
FUNDADAS EN 1890

VIÑA ALBERDI

INTENSITY, VIVACITY & ENJOYMENT

"Its fleshy core, its vibrant acidity, its polished tannins, its breadth and versatility... This new Viña Alberdi showcases all its virtues, exemplifying what a great Reserva from Rioja is." Julio Sáenz (Winemaker)



2020 HARVEST

Characterized by a long growing cycle and perfect phenolic ripening. It produced wines with great aromatic intensity and fruit concentration, well-balanced between alcohol and acidity, and highly suitable for long aging. Officially rated as **VERY GOOD**. Our internal rating concurs, with **94 points**.



100% Tempranillo



From our own vineyards in Rodezno and Labastida, with an average vine age of 40 years. Altitude: 500-600 meters.



Clay-limestone soils.

HARVESTING AND AGING

Manual harvesting in boxes, with cluster selection in the vineyards. The grapes are transported refrigerated to the winery to maintain their integrity. After rigorous quality control on optical sorting tables, alcoholic and malolactic fermentation occur naturally. Two years of aging in our own American oak barrels (new the first year and four-year-old barrels the second). We perform four traditional rackings by candlelight, from barrel to barrel. Bottled in June 2023.

PAIRING

Noted for its outstanding gastronomic versatility, it is the perfect companion for appetizers, light snacks, and barbecues. Ideal with rice dishes, pasta, and soups, as well as grilled meats and mild fish.

TASTING NOTES

Intense and brilliant garnet color with a vivid ruby rim. On the nose, it stands out for its high intensity, with notes of red fruits—raspberries, wild strawberries, and redcurrants—wrapped in a marked balsamic aroma of caramel, vanilla, toffee, and roasted coffee. On the palate, it is long, balanced, and fresh, with fine and silky tannins. A long finish, where the initial balsamic and fresh red fruit aromas characteristic of Viña Alberdi reappear.



14% Vol. Serve between 16 - 18°C.



37,5 cL | 75 cL | 150 cL

ANÁLISIS: Total acidity: 5.0 g/L | Volatile acidity: 0.70 g/L | Residual sugars: 2.1 g/L