



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

technical sheet

## VIÑA ALBERDI



Brand: **VIÑA ALBERDI CRIANZA**

Colour: **TINTO**

Vintage: **1993**

### THE HARVEST

The growing cycle can be split into several stages. Budding was complicated by an attack of red spider, but this was well controlled. The second stage went well and rain helped the development of the vines. The flowering and the set were normal for the Tempranillo but difficult for the Gamacha in the Rioja Baja, reducing quantity but improving quality. As the harvest drew near, heavy, stormy rain accompanied by warm wind, in the second half of September, brought the danger of botrytis. However, a cold spell stopped this potential problem although briefly upsetting the gathering down the ripening. The harvest took place during cool and sometimes damp weather although not seriously upsetting the gathering of the grapes. The overall quality of the crop was good.

### VINEYARDS AND GRAPES

Tempranillo 95% complemented by Mazuelo and Graciano. Because of the botrytis there was a minimal amount of Viura in the blend. From Briñas, Briones and Labastida, all villages close to the winery. Half our own grapes and half bought in.

### AGEING

After first fermentation in stainless steel the wine was decanted into large oak vats for the malolactic. It was put into barrels in March 1994 where it was hand racked four times before bottling in March 1996.

### ANALYTICAL DATA

Alcohol: 12 % en volumen

Volatile acidity: 0,72 gr./l

Tartaric acid: 6,00 gr./l.

Sugar-free extract: 27,1 gr./l.

### TASTING NOTES

This wine is a classic example of a Rioja Crianza. Its ruby red colour and medium body are indicative of moderate oak ageing (two years). The fine, full yet delicate aroma is of ripe fruit with overtones of oak. The lively, fresh flavour in the mouth is typical of wine from this area denoting the intrinsic qualities of the Tempranillo grape with an added touch of acidity from the Viura. On the finish it is soft, easy, long and elegant, ideal on its own or as an accompaniment to a fine meal. It is a compliment to its region and its producer, LA RIOJA ALTA, S.A.