



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI RESERVA**

Colour: **TINTO**

Vintage: **1997**

THE HARVEST

Warm weather in February and March brought about an unusually early budding of the vines, however as has so often happened in the past, this precocious Spring was punished by frost in early May which did considerable damage in some vineyards. The bad weather continued in June although temperatures were much improved throughout July. The second half of August was hot and humid; storms were frequent, ideal conditions for the cryptogamic diseases of mildew, botrytis and oidium. Preventative treatment was made difficult by the frequent rain showers. Then the weather changed completely turning dry, hot and sunny and the vines which had survived the mildew began to mature swiftly. Day by day the botrytis disappeared and the grapes gained in sugar and acidity. The vintage started in the Rioja Alta and Rioja Alavesa during the second fortnight of September and in splendid weather which continued throughout October. The grapes were fully ripe but the overall quality of the harvest was uneven with some extremely fine wines.

VINEYARDS AND GRAPES

Tempranillo from the Rioja Alta, especially the villages of Villalba, Briñas and Labastida.

AGEING

First fermentations were very rapid - perhaps due to the high sugar of the grapes - although they slowed down towards the end. The malolactic fermentations were normal. After clarification and selection the wines were put into cask in January 1998 - 50% new American oak, Quercus Alba, 50% already used oak - where they spent two years being manually raked every six months, before being bottled in January 2000.

ANALYTICAL DATA

Alcohol: 13 % en volumen

Volatile acidity: 0,77 gr./l

Tartaric acid: 5,43 gr./l.

Sugar-free extract: 28,8 gr./l.

TASTING NOTES

This Viña Alberdi 1997 is a marvellously typical, Riojan Reserva with the essential qualities of a fine wine matured in cask and bottle. It is cherry red in colour. The aroma combines ripe fruit with spices from the oak; in the mouth it is round, well bodied and with enough weight of alcohol for the most special occasion.