



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI RESERVA**

Colour: **TINTO**

Vintage: **1996**

THE HARVEST

After the excellent crops of 1994 and 1995, the outcome of the 1996 vintage was awaited with certain trepidation. The Spring frosts affected very little of the Riojan vineyards. Good, hot weather in June led to a near perfect set and a heavy potential yield. The climate during July and August was unfavourable to steady ripening and the grapes did not colour up until the second half of the latter month. Cloudy days and a few showers continued in September, the grapes fattened but the sugar content increased little. As the Autumn began the vineyards were healthy with plenty of bunches of plump grapes but sunshine had been lacking. In the early days of October there were some sunny days but with moderate temperatures and cool winds. The grapes ripened and better than had been expected. Once again those people who delayed harvesting got it right. The improvement of the grapes from the middle of October onwards was extraordinary with the potential alcohol content rising day by day. The final result was very good. Nature did not help the early harvesters but the patient ones.

VINEYARDS AND GRAPES

Tempranillo with less than 5% Viura from vineyards at Villalba, Briñas and Labastida.

AGEING

This was the first vintage made in our new winery where 'state of the art' equipment was joined with the traditional strict attention to detail which characterises La Rioja Alta S.A.'s winemaking. The must was fermented at 30° C (86° F) in computer controlled stainless steel vats. The new technology was particularly useful in the pumping over of the fermenting must, the drawing off of the wine from the lees and above all, in the pressing. The result was certainly finer, better wine. After the malolactic fermentation, the wine was clarified, selected and moved into casks in January 1997. There were four hand rackings, one every six months before the wine was bottled in January 1999.

ANALYTICAL DATA

Alcohol: 12,50 % en volumen

Volatile acidity: 0,87 gr./l

Tartaric acid: 5,39 gr./l.

Sugar-free extract: 27,8 gr./l.

TASTING NOTES

A youthful, cherry red colour; an aroma of ripe fruit with hints of spice from the oak; in the mouth an agreeable, clean and lively flavour with a hint of soft tannin and a long aftertaste.