

# La Rioja Alta, S.A.



- Alcoholic grade: 13,5% vol.
- Total acidity: 5,0 g/l (tartaric)
- Volatile acidity: 0,84 g/l (acetic)
- pH: 3,62

➤ Serving temperature: 62 °F

➤ Available in:



150 cl.



75 cl.



37,5 cl.

## VIÑA ALBERDI 2006 RESERVA

### THE HARVEST

Severe heat and drought prevailed over the summer and autumn. As a result, harvesting was only allowed on the highest estates, which retained underground water during the winter period. Grapes were picked at their optimum maturation point and faithfully reflected the so well characteristic personality of Viña Alberdi. The hand-harvesting period was short, selective and divided into stages. The grapes offered colour rates higher than in previous years, resulting in a more ripened, more rounded wine that highlights its customary freshness.

The Board of the Designation of Origin rated this vintage as “very good”.

### VARIETY

100% Tempranillo grapes from the highest plots in our estates of Rodezno and Labastida. The vineyards are over thirty years old and grow in clay-calcareous soils at 1600-2600 feet above sea level.

### WINEMAKING

The wine was aged in American oak casks for two years: the first year in new casks and in the second year three-year old casks were used. Traditional racking with candlelight occurred four times during this ageing period. Bottled in November 2009.

### TASTING

Cherry red with a pinkish rim, high to medium robe. Intense aroma, predominant ripe red berries with balsamic scents, coffee, vanilla and coconut notes. Well-balanced on the palate with a silky mouthfeel, pleasant acidity that highlights a fresh and long-lasting aftertaste.

### FOOD PAIRING SUGGESTIONS

Viña Alberdi is extraordinarily versatile for food pairing. It ideally complements snacks and appetizers, as well as rice dishes, pasta and

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