



*La Rioja Alta, S.A.*

BODEGAS FUNDADAS EN 1890

ficha de cata

## VIÑA ALBERDI

Brand: **VIÑA ALBERDI RESERVA – Special Selection**

Colour: **TINTO**

Vintage: **2001**



### THE HARVEST

Overall, the vineyard evolved in a very satisfactory manner, responding to the parameters of a normal cycle. Budding, flowering and setting were somewhat early thanks to the good temperatures, as was the final ripening process. Setting was excellent in most of the Designation of Origin, with plants presenting a good number of bunches. In old vineyards on loose, arid soil, however, when the setting process coincided in time with these high temperatures, there was a clear fall in the crop. In early July, these same vineyards were showing signs of moderate stress due to lack of water, which in most cases improved with the later rain. The harvest began on the Los Llanos estate in Fuenmayor on September 24, continuing in a gradual and selective manner in Cenicero and Labastida. The weather was good, and the fruit was able to develop in good health, with the harvest taking place in excellent quality conditions until it ended on October 25 on the Melchorón de Rodezno estate. All these circumstances, together with a smaller grain size than in previous years, enabled us to obtain wine of great colour intensity and aromatic complexity.

### The vineyard and the grapes

*Tempranillo* from Briones, Rodezno and Labastida.

### Production and ageing

Fermentation was normal and the wine was ready after an average of 11 days in vats, followed by 26 days of malolactic fermentation. It was aged two years in American oak casks, the first year in new oak and the second in oak an average of 3 years old. There were four manual racking processes by candlelight.

### Analytical Data

Grado: 13,3 %  
Acidez total: 5,4 gr./l.  
Acidez volátil: 0,68 gr./l.  
Extracto seco: 28,8 gr./l.  
Best served at 17°C

### Tasting notes

Cherry red in colour, with a medium robe, clear and brilliant with elegant pink tones on the edge of the glass.

Remarkable bouquet, reminiscent of ripe fruit with gentle hints of cinnamon, caramel and coconut. Pleasant and well-structured to the palate, very well-balanced with a pleasing final acidity.

Long, fruity after-taste, which will become more complex the longer it remains in bottle. A gentle

and surprising evolution of this well-known wine.