



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI RESERVA**

Colour: **TINTO**

Vintage: **1995**

THE HARVEST

1995 is one of the great Riojan vintages. The weather throughout the year, especially during the harvest, the health, colour, potential alcohol and acidity of the grapes, all justify this assertion. The set was good. A hot and dry summer was ideal for the quality of the fruit. In the early autumn, in mid September, rain swelled the grapes but also concerned growers and wine-makers about the final maturation of the crop. However, once again a little patience was rewarded as the sun soon returned and shone warmly throughout the vintage, finishing off a perfect maturation. There was no more rain. Everything was positive. The Baumé of the must was between 12.5 and 14.5 with an average of 13.3. The Tartaric acidity was between 6.5 and 8.5 g/l. Both these measures were higher than in previous years. The colour was intense and the grapes perfectly healthy. Like most great vintages, for example those of '64, '70 and '85, excellent quality was accompanied by large volume. The wines are of a bright and opaque colour, superbly structured and beautifully balanced, very suitable for Reservas and Gran Reservas.

VINEYARDS AND GRAPES

Almost 100% Tempranillo grapes from Briñas, Labastida and Haro, municipalities in the sub area of the Rioja Alta.

AGEING

After a controlled fermentation at 30°C in stainless steel, the wine was moved off the lees into century old wooden vats. Because of ideal late autumn temperature the malolactic took place at once and the wine was already made by early December. It was clarified and transferred into new barrels in January 1996 where it spent two years, being hand racked into clean casks every six months. The wine was bottled in January 1998.

ANALYTICAL DATA

Alcohol: 12,70 % en volumen

Volatile acidity: 0,79 gr./l

Tartaric acid: 6,00 gr./l.

Sugar-free extract: 28,7 gr./l.

TASTING NOTES

The colour is an intense cherry red; the aroma smooth and enveloping, of ripe fruit with overtones from the oak. In the mouth the wine is full flavoured and with a long, long aftertaste. It will continue to improve in bottle for several years and will be worthy of very special occasions.