



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI RESERVA**

Colour: **TINTO**

Vintage: **1999**

THE HARVEST

The vegetative cycle for the 1999 harvest began with high rainfall during the winter months, which normally leads to an excellent budding. All progressed well until the 16th April when there was a sharp frost, widespread throughout the denomination, although vineyards situated above 500 metres were less affected. The subsequent budding was irregular with both the number and size of the bunches varying enormously. Both the set and health of the vines were good. The grapes began to turn colour rather late but then they ripened well as the vintage time approached. The gathering was complicated because vineyards affected and not affected by the frost were ready for picking at different times.

VINEYARDS AND GRAPES

Mainly Tempranillo from the Rioja Alta area and in particular from Briñas, Rodezno and Labastida, with a small percentage of Mazuelo.

AGEING

The vintage began during the early days of October. The first fermentations progressed normally and lasted for about ten days after which the wine was put into clean tanks where the malolactic fermentation swiftly took place. In April 2000 the wine went into American oak barrels where it remained until April 2002. The first year was spent in new oak and the second in barrels of average three years of age. The wine was racked by hand on four occasions. It was bottled in April 2002.

ANALYTICAL DATA

Alcohol: 12,60 % en volumen

Volatile acidity: 0,74 gr./l

Tartaric acid: 5,22 gr./l.

Sugar-free extract: 27,7 gr./l.

TASTING NOTES

The colour is bright, dark cherry, typical of classic Rioja Alta wines. The aroma is intense with hints of vanilla and coconut on a background of ripe fruits, typical of Tempranillo based wines. In the mouth the wine is silky and most agreeable with a gentle touch of acidity. The aftertaste is lingering with outstanding spicy notes from its maturation in American oak. This wine will improve and its aroma will be perfected as it further matures in bottle over the coming years.