



La Rioja Alta, S.A.

BODEGAS FUNDADAS EN 1890

technical sheet

VIÑA ALBERDI



Brand: **VIÑA ALBERDI CRIANZA**

Colour: **TINTO**

Vintage: **1992**

THE HARVEST

The 1992 harvest was of a good quality. The autumn of 1991 was rainy whereas the subsequent winter was one of the driest of the century and virtually frost free. The spring was ideal with just enough rain and the right temperatures to bring about an excellent budding. The pre harvest month of September was hot with normal rainfall finishing off the grapes to perfection.

VINEYARDS AND GRAPES

Mainly Tempranillo grapes with some 5% Mazuelo and Graciano. A further 5% of the white Viura grapes were added, an old tradition which is supposed to make the wine more lively. All from the sub zone of the Rioja Alta and, in particular from the villages of Briñas, Briones and Labastida.

AGEING

After fermentation in stainless steel, the wine was first put into large oak vats. In February 1993 it was moved into American oak barrels where it remained for two years. During this time it was hand racked every six months. Bottled in March 1995.

ANALYTICAL DATA

Alcohol: 12 % en volumen

Volatile acidity: 0,80 gr./l

Tartaric acid: 5,20 gr./l.

Sugar-free extract: 26,2 gr./l.

TASTING NOTES

The philosophy of LA RIOJA ALTA, S.A. is to maintain a continuity of style and quality for each of their brands. Thus, different vintages of Viña Alberdi are essentially similar although each year's wine has a distinct personality. The '92 has the typical ruby red colour, the result of oak ageing. The aroma is fine and delicate with hints of ripe fruits and spicy overtones from the wood -vanilla and cinnamon. It is fresh and lively in the mouth, complete and well balanced, elegant and many flavoured. The aftertaste is delicious and long; one does not want to let go. Although excellent drinking now, the wine will continue to improve for several years.