

*La Rioja Alta, S.A.*  
BODEGAS  
FUNDADAS EN 1890

# VIÑA ALBERDI

## EVERYDAY LUXURY

### VIÑA ALBERDI RESERVA 2019

#### VINTAGE

Possibly one of the three best of this century, along with 2001 and 2015. Atlantic vintage, typical of Rioja Alta, with very fresh and fruity wines. Officially rated as **EXCELLENT**. Our internal rating matches, with **97 points**.



100% Tempranillo



Own vineyards in Rodezno and Labastida with an average age of 40 years. 500-600 m altitude.



Calcareous-clay soils.

#### HARVEST AND AGEING

The grapes are harvested by hand in boxes, with cluster selection in the field. They are transported refrigerated to the winery to maintain their integrity. After a further check on the optical selection table, alcoholic and malolactic fermentation are carried out naturally. Aged for two years in American oak barrels of our own manufacture, first year in new oak and second in four-year barrels. We carried out four traditional rackings, by candlelight, from barrel to barrel to manually separate the sediment and avoid aggressive filtering. Bottled in May 2022.

#### PAIRING

It stands out for its great gastronomic versatility, as it neither cancels out the food nor is it overshadowed by it. It is a perfect accompaniment to aperitifs, snacks, appetizers and barbecues, being ideal with rice dishes, pastas and creams, as well as with grilled meats and mild fish.

#### TASTING NOTES

A wine with a high robe, bright, garnet colour and intense red cherry tones on the rim of the glass. On the nose, its aromatic intensity of ripe fruit, strawberries, raspberries and red berries stands out, rounding off the pleasant balsamic notes of vanilla, caramel, cinnamon, clove and nutmeg. On the palate it is round, balanced, with a pleasant initial freshness and sweet, round tannins, giving way to a long, fruity and balsamic aftertaste, so characteristic of Viña Alberdi.



14.5% Vol. Serve between 16-18° C.



37,5 cL | 75 cL | 150 cL

**ANALYTICAL DATA:** Total acidity: 5.1 g/L | Volatile acidity: 0.70 g/L | Residual sugar: 2.0 g/L

