

La Rioja Alta, S.A.

VIÑA ALBERDI RESERVA 2010



- Alcohol content: 13.5% Vol.
- Total Acidity: 5.5 g/l (tartaric ac.)
- Volatile Acidity: 0.75 g/l (acetic ac.)
- Reducing sug.: 1.40 g/l

➤ Serving temperature: 17 °C

➤ Available in:



150 cl



75 cl



37.5 cl

THE HARVEST

The 2010 harvest offered extraordinary quality. The keys to this great year were: very favourable weather which enabled the vines stay in excellent condition throughout the growth cycle; moderate production yields; and selective picking of our best grapes. This was further enhanced by balanced ripening in terms of acidity and alcohol content, a good polyphenol load and significant varietal typicity. Those are the necessary ingredients to enjoy the wines from a vintage which was officially rated Excellent by the Rioja Control Board.

GRAPES

100% Tempranillo from part of our Las Monjas, Bardal and Las Cuevas vineyards in Rodezno and Alto del Rey in Labastida. These estate-owned vineyards are located at an altitude of 500-600 metres above sea level, planted more than 40 years ago in chalky-clay soils.

WINEMAKING AND AGEING

The grapes were picked manually and gently transported to the winery in boxes and refrigerated lorries. Once in the winery, the grapes were destemmed and crushed following the bordelais model. After fermenting, the wine was aged for 2 years in American oak barrels manufactured in-house — the first year in new oak and the second in barrels averaging 3 years in age. The wine was manually raked four times by the light of a candle. It was bottled in December 2013.

TASTING NOTES

Deep, ripe cherry red, with a clean, bright pink rim. Expansive nose, with dominating ripe red fruit, currants and liquorice, rounded off with sweet notes of vanilla, caramel, jam and spices. The wine is particularly well-balanced, with a smooth, elegant entry, medium body and sweet, tasty tannins. Ripe fruit, herbs, vanilla and caramel come together to mark a pleasant, agreeable finish.

PAIRING SUGGESTIONS

Viña Alberdi stand out for its food-pairing versatility. As a result, it is an ideal companion to appetisers, snacks and barbecues, perfect with rice, pasta and creams, and great with lightly-grilled meat and fish.

June 2016