

Viña Albina Reserva 2011



GRAPES

80% Tempranillo. 15% Mazuelo. 5% Graciano.

From the vineyards of Cenicero, Sonsierra and Villalba de Rioja.

ELABORATION

Traditional vinification with destalked, crushed grapes with long maceration period and fermentation controls.

AGEING

Aged for 24 to 30 months in American oak casks with appropriately-timed rankings. Aged in the bottle for at least 12 months before being put on the market.

TASTING NOTES

Highly representative of classic Rioja Alta wines. Ruby red with a tawny rim, brilliant. Elegant on the nose, well-blended aromas with hints of wood ageing and varietal notes. Very fine and well-structured in the mouth, with good acidity and polished tannins, very well balanced. Complex retronasal fragrance, both delicate and persistent. Good development in the bottle.

RIOJA
DENOMINACIÓN
DE ORIGEN
CALIFICADA

VIÑA ALBINA