

VIÑA ALBINA

“WITH FAMILY SINCE 1890”

RESERVA 2009

Designation of Origin: DOCa Rioja

Subzone: Rioja Alta

Category: Reserva

Vintage Rating: Very Good

Grape varieties: Tempranillo (80%), Mazuelo (15%) and Graciano (5%)

Vineyard: 50 % Own vineyard and 50% controlled vineyard in Cenicero, San Vicente and Villalba de Rioja

Type of harvest: 80% manual and 20% mechanical

Age of vines: 25 years

Pruning / Cultivation: 70% Goblet and 30% Espalier

Yield: 6.000 Kg/Ha

Type of soil: Clayey-calcareous and alluvial soils

A.S.L. Altitude: 500 meters

VINTAGE: Characterized by a phenomenon known as “cluster fall”, caused by excess moisture at this stage of the cycle of the vine, conditioned fewer berries per bunch. Having more space between them, better aerated and there is less risk of attack by vine diseases and therefore mature better although conversely maturation tends to be irregular, so we opted for a long and selective harvest. Despite being a lower harvest volume than other vintage years, the end result has been high quality wines, with great potential for aging wines.

ELABORATION AND AGING: Traditional vinification with destalked, crushes grapes. Elaboration using the latest techniques of fermentation control, with an extended maceration period. In harvest time, thanks to the cold temperatures at night and mild during the day allowed us to make longer pre-fermentative macerations, and smooth and well-controlled fermentations. Aged for 24 months in American oak barrels of different uses, and in bottle for 24 months prior to marketing.

Harvest Month: 1/oct – 28/oct

Run off Date: October

Fermentation Process: 8 days

Stabilization: Natural, after aging in barrel

Bottling Date: April 2011

Closure (CORK): Natural extra 49 x 24 mm

Alcohol Content (%vol): 13,62%

Total Acidity (g/l TH2): 5,4

Volatile Acidity (g/l ACh): 0,55

pH : 3,57

Reducing Sugars: 1,3

Total Sulphur (mg/l): 78

Free Sulphur (mg/l): 8

TASTING NOTES: Intense cherry-red with subtle with brick-red tones. High depth color. Clean and powerful aromas with harmony between the fresh fruit memories and the aging in oak barrels. Good structure, full bodied, polished and friendly tannins. Lingering aftertaste with a great sensation of persistence on the palate and nose. Well developed and mature.

PAIRING AND OPTIMAL TEMPERATURE: Ideal for food-matching with roasted and stewed red meat, duck salad, casseroled lamb, pheasant with rosemary, duck with black pepper, curry; Cheeses: blue, manchegos, emmenthal, pont l’evôque and chocolate mousses and cakes. Serve between 17°-19° C.

US Office:

Bodegas Riojanas USA Corp.

Harrison Street, Suite 214C

Hoboken, NJ 07030

Tel.: 201 401 5636