

THE
OXFORD
WINE
COMPANY

Viña Alberdi Reserva, La Rioja Alta 37.5cl

£10.49

Vintage: 2013
Bottle Size: 37.5cl
Alcohol %: 13.5%
Country: Spain



OWC

Description: Colour of bright cherry red with touches of iodine at the rim of the glass. A strong, elegant aroma with hints of the grape variety married with cinnamon and coconut from careful cask ageing. In the mouth the wine is smooth and well balanced with a delicate touch of acidity so typical of the brand and the sub area. The finish is long with a persistence reminiscent of its maturation in oak.

Cepages: Tempranillo

Group: Spain

Sub group: Rioja

Colour: Red

Closure: Cork

Producer:

Website: <https://www.riojalta.com>

Organic/Bio Status:

Food / cocktail match: Viña Alberdi is extraordinarily versatile for food pairing. It ideally complements snacks and appetizers, as well as rice dishes, pasta and casserole recipes. It also pairs well with barbecues and delicate grilled meat and fish.

Food / cocktail recipe:

Press 90 Points - Robert Parker - The Wine Advocate.
"The portfolio begins with the 2001 Reserva Vina Alberdi. Medium crimson-coloured, it has a fragrant perfume of cedar, tobacco, spice box, and red fruits. This is followed by an elegant wine with ample sweet fruit, excellent balance, and a pure finish"

Awards

Silver Medal - Decanter World Wine Awards

Bronze Medal - International Wine Challenge

Bronze - International Wine Challenge

Other Info:

La Rioja Alta continues to be one of the benchmarks for traditionally produced Rioja wine. Established in 1890 at the same spot where their head office sits today, their three Reserva wine brands, Alberdi, Arana and Ardanza are named after the founding families, all three of which remain shareholders. The company still maintains traditional Rioja winemaking practices whilst embracing many of the new technological advances.

It is unusual for a great bodega of Rioja to own vineyards, but La Rioja Alta own 360ha from which they can source top-quality grapes, resulting in excellent fruit and richness throughout their wines. Tempranillo dominates the plantings, complemented with a small proportion of Garnacha and Graciano vines.

The company is renowned for the quality of its Reservas and in particular for its Gran Reservas, the 904 and the 890. The latter are produced only in exceptional years, are amongst the finest wines being produced in Rioja today. La Rioja Alta use organic fertilisers on their land, and have projects in place to reduce vineyard treatments as much as possible.