

La Rioja Alta, S.A.

Vina Alberdi Reserva

THE FACTS



COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 100% Tempranillo

WINEMAKING: Manual harvesting in boxes, with cluster selection in the vineyards. The grapes are transported refrigerated to the winery to maintain their integrity. After rigorous quality control on optical sorting tables, alcoholic and malolactic fermentation occur naturally. Two years of aging in our own American oak barrels (new the first year and four-year-old barrels the second). We perform four traditional rackings by candlelight, from barrel to barrel. Bottled in June 2023.

ALCOHOL BY VOLUME: 14.5%

AGING: 2 years in American oak, 1st new, 2nd used, 1 year in bottle

ANNUAL PRODUCTION: 650,000 bottles

THE STORY

La Rioja Alta, S.A. was founded on July 10, 1890, in the Barrio de la Estación of Haro, by five families united by their passion for making high-quality wines in Rioja. From its beginnings, the winery focused on producing elegant wines with great aging potential, combining the best of tradition with careful winemaking.

Over the years, La Rioja Alta, S.A. has remained true to its origins, maintaining traditional methods such as in-house barrel-making, manual racking, and long aging in both barrel and bottle while also continually investing in innovation and quality control to adapt to modern demands.

Today, it is a benchmark in the Spanish wine world, known for its iconic wines—such as Gran Reserva 890 and Gran Reserva 904—and for its commitment to excellence.

THE ADJECTIVES

OVERALL: Great aromatic intensity and fruit concentration.

AROMAS / FLAVORS: Red fruits. Balsamic aroma of caramel, vanilla, toffee, and roasted coffee.

MOUTHFEEL: Long, balanced and fresh, with fine and silky tannins.

THE SELLING POINTS

Elegant, fruity Rioja with barrel-aged complexity

AWARDS: 93pts James Suckling, 92pts Tim Atkin, 92pts Robert Parker

PAIRINGS: Versatile. Light snacks, barbecue, rice dishes, pasta, soups, as well as grilled meats and mild fish

