VIÑA ALBINA
RESERVA

Grape varieties
80% Tempranillo, 15% Mazuelo, 5% Graciano. From the vineyards of Cenicero, Sonsierra and Villalba de Ríoja.

Vitification and ageing
Traditional vitification with destemmed, crushed grapes with long maceration period and fermentation controls. Aged for 24 to 30 months in American oak casks with appropriately-tuned racking. Aged in the bottle for at least 12 months before being put on the market.

Serving temperature
Serve at between 16° and 18°C.

Tasting note
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 aromas and flavors, both delicate and persistent. Good development in the bottle.

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