



VIÑA ALICIA SAN ALBERTO



TIARA

VIDES. Riesling (50%), Albariño (40%) y Savagnin (10%).

UBICACIÓN DEL VIÑEDO. “San Alberto” Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 metros sobre el nivel del mar. 10 hectáreas de 15 años.

CLIMA. Templado a cálido durante el día y frío durante la noche.

SUELO. Arcilloso y piedra caliza

RIEGO. Superficial, con agua de las montañas

CULTIVO. Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas

PODA. Se realiza la poda en forma de cordón unilateral con dos a tres pulgares o pitones.

DENSIDAD DE PLANTACIÓN. 11.300 vides por hectárea.

PRODUCCIÓN. 30 hectolitros por hectárea.

COSECHA. A mano, en cajas de 10-12 kilos.

TEMPERATURA DE FERMENTACIÓN. Cámara de frío a 15°C.

TIEMPO TOTAL DE MACERACIÓN. 12 meses en cubas de acero inoxidable dentro de la cámara.

FERMENTACIÓN MALOLÁCTICA. Tanques de acero inoxidable.

CRIANZA. Sin uso de barricas de roble.

ESTIBA. 3 meses

NOTA DE CATA. Color amarillo pálido, con destellos alimonados que pregonan notas de madurez. Su paso en boca es amplio, graso y acariciante, reproduciendo notas de frutas, melocotón, albaricoque, miel de lechiguana y mineral, en perfecta armonía e identidad, de perfiles aromáticos y gustativos que definen su equilibrio. Pureza y elegancia, de compacta estructura y gran precisión.

VINES: Riesling (50%), Albariño (40%) and Savagnin (10%)

VINEYARD LOCATION: “San Alberto” vineyard . Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 m above the level of the sea. 10 hectares, 15 years old vines.

CLIMATE: Warm during the day and cool at night.

SOIL: Clay and limestone.

IRRIGATION: Natural surface irrigation from mountain springs.

VINEYARD MANAGEMENT: without use of fertilizers, herbicides or insecticides.

PRUNING: Conducted as a unilateral cordon with 2 to 3 shoots.

VINEYARD DENSITY: 11.300 plants per hectare.

PRODUCTION: 30 hectoliters per hectare.

HARVEST: This is manually performed, using 10-12 kilo plastic cages.

FERMENTATION TEMPERATURE: 15°C.

MACERATION: 12 months in stainless steel vats.

MALOLACTIC FERMENTATION: Satainless Steel tanks

NO WOOD AGING.

WINERY BOTTLE STORAGE: 3 months.

TASTING NOTES: Straw yellow color with highlights of lemon. The palate is rich and round but in harmony with the fruity acidity from flavors of peach, apricot and honey. Rich in minerality, clean and elegant notes from the Riesling help build the structure of this truly unique white wine.

VIÑA ALICIA AWARDS

ROBERT PARKER. 2008. Viña Alicia. Tiara.

A Proprietary Blend Dry White Table wine from Lunlunta, Mendoza, Argentina.

Source: eRobertParker.com # 184. Aug 2009. **Reviewer:** Jay Miller.

Rating: 92 points. Maturity: **Drink:** N/A.

Viña Alicia's impressive portfolio contains one white wine, the 2008 Tiara, a blend of 50% Riesling, 40% Albarino, and 10% Savagnin (a grape native to the Jurancon region in France). The grapes are co-fermented and the wine raised in stainless steel for one year with batonnage. Light straw colored, the wine has an alluring and expressive bouquet of mineral, citrus, lemon, and floral aromas.

Shimmeringly vibrant on the palate, the wine has superb acidity, dry, ripe flavors, and exceptional length. There are only 100 cases of this unique effort for the USA market.



STEPHEN TANZER. 2008. Viña Alicia. Tiara.

Wine from Luján de Cuyo, Mendoza, Argentina.

Rating: 91 points.

(a blend of riesling, albarino and savagnin) Very pale straw-yellow color. Scented, pure aromas of honeysuckle and white peach. Dense and sweet, but with excellent acidity enlivening the flavors of stone fruits, spices, flowers and minerals. This really saturates the palate, conveying an impression of extract without weight. Finishes brisk, long and aromatic, with lovely lift to its floral and mineral notes. An unusually energetic and nuanced white blend from Argentina.



DECANTER. 2008. Viña Alicia. Tiara.

Source: Decanter Buying Guide. Spurrier's world. **Reviewer:** Steven Spurrier.

Best new world white.

An unexpected blend of Riesling, Albariño and Savagnin (local to the Jura in France) from Mendoza's high Luján de Cuyo region: with lovely, crisp, citrusy fruit, the Riesling drives a tight, very European palate. Very good now with great potential complexity.
