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## VIÑA ALICIA COLECCION DE FAMILIA

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### NEBBIOLO

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**VIDES.** 3 clones de Nebbiolo.

**UBICACIÓN DEL VIÑEDO.** “San Alberto” Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 metros sobre el nivel del mar. 10 hectáreas, 40 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.** Sistema Guyot simple.

**DENSIDAD DE PLANTACIÓN.** 11.300 vides por hectárea.

**PRODUCCIÓN.** 30 hectólitros por hectárea.

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

**TEMPERATURA DE FERMENTACIÓN.** 26-27°C.

**TIEMPO TOTAL DE MACERACIÓN.** 10-15 días.

**FERMENTACIÓN MALOLÁCTICA.** Barricas nuevas de roble francés.

**CRIANZA.** 50% barrica nueva y 50% barrica de un uso, durante 12 meses.

**ESTIBA.** 24 meses.

**NOTA DE CATA.** Color rojo rubí intenso, que se convertirá en un granate cuando envejece. Tiene aroma a rosas, cassis, violetas y alquitrán.

**VINES:** 3 clones of Nebbiolo.

**VINEYARD LOCATION:** “San Alberto” vineyard . Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 m above the level of the sea. 10 hectares, 40 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:** Pruned according to the Guyot Simple method.

**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:** 26-27°C.

**MACERATION:** 10-15 days

**MALOLACTIC FERMENTATION:** New French oak barrels.

**BARREL AGING:** 50% new and 50% one use barrels, during 12 months.

**WINERY BOTTLE STORAGE:** 24 months.

**TASTING NOTES:** This wine has an intense ruby red color which will progress to garnet as it ages. Aromas of roses, black currants, violets and coal tar can be found.

## VIÑA ALICIA AWARDS

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**ROBERT PARKER.** 2004. Viña Alicia. Colección de Familia. Nebbiolo.

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A Nebbiolo Dry Red Table wine from. Mendoza, Argentina.

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

**Rating:** 92 points. Maturity: **Drink:** 2014 - 2019.

Vina Alicia's 2004 Nebbiolo may be the finest I have tasted outside of Italy's Piedmont. The wine receives only a few months of oak aging to preserve the aromatics that make Nebbiolo what it is. Opaque purple-colored (they do not color them like this in the Piedmont), the wine has an exceptionally expressive bouquet of rose petals, violets, plum, and black cherry. On the palate it is medium-bodied, has tons of flavor, incipient complexity, and plenty of ripe tannin. Give it 5-7 years to resolve its tannin and drink it through 2019.

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**STEPHEN TANZER.** 2003. Viña Alicia. Colección de Familia. Nebbiolo.

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A Nebbiolo Dry Red Table wine from. Mendoza, Argentina.

**Rating:** 91 points.

Full ruby-red. High-pitched aromas of currant, licorice, minerals and dried flowers. Intensely flavored, superconcentrated and quite penetrating, with sharply focused flavors of dried cherry and licorice. Youthfully tight, firmly structured wine with a very long, tannic, smoky aftertaste. According to the Arizus, this is the only 100%-nebbiolo wine made in Argentina and it comes from three clones that pre-date phylloxera.

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**STEPHEN TANZER.** 2007. Viña Alicia. Colección de Familia. Nebbiolo.

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A Nebbiolo Dry Red Table wine from. Mendoza, Argentina.

**Rating:** 90 points.

Bright, saturated ruby-red. Slightly reduced aromas of black cherry and menthol. Lively and densely packed, with a youthfully clenched quality to the flavors of blackberry, black cherry, licorice and menthol. Finishes with distinctly spicy tannins and a medicinal reserve. This bottling hasn't screamed nebbiolo to me since the first vintage I tried several years ago but is still one of the very few intriguing versions of this variety made outside northwest Italy.

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**THE WASHINGTON POST.** Viña Alicia. Colección de Familia. Nebbiolo.

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Nebbiolo is notoriously tough to grow even in the famous Piedmontese regions of Barolo and Barbaresco, but elsewhere in the world it has consistently proved downright disastrous -- until now. This wine is by far the best nebbiolo-based bottling I've ever tasted from beyond Italy, with alluring notes of red and black berries, fresh flower blossoms, tobacco leaf, vanilla and light spices. Medium-bodied but packed with flavor, this is a worthy competitor for the best wines of Piedmont -- as well it should be, given the price.

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