



Viña Alicia
WINES



TIARA 2024

Lujan de Cuyo, Mendoza, Argentina

Technical Notes

Harvested by hand at dawn and placed into small 12kg bins in order to preserve fruit quality and maintain cool temperatures. Upon arrival at the winery, a third hand-sorting is performed to remove any imperfect fruit. Depending on the varietal, the grapes are manually or mechanically destemmed before undergoing a gentle pressing in a traditional wooden hydraulic press. Fermentation takes place in stainless steel tanks at low temperatures to preserve freshness and aromatics. Following fermentation, the wine is racked and aged on its fine lees in stainless steel for approximately one year, with periodic bâtonnage to enhance texture and complexity. Prior to bottling, a light filtration is performed to optimize clarity while maintaining the wine's character.

About this Wine

Viña Alicia is one of Argentina's most distinctive family-owned wineries, founded by renowned winemaker Alberto Arizu Jr. after decades spent helping establish Argentine wine on the world stage. While Mendoza is best known for Malbec, Viña Alicia has built its reputation on exploring uncommon varieties and blends that showcase a different side of the region. Tiara is one of the winery's signature white wines, combining Riesling, Albariño, and Savagnin from the high-density San Alberto Vineyard in Lunlunta. The result is a wine that balances aromatic intensity, texture, and freshness, offering a unique expression of Mendoza's cool nights and alluvial soils. Few Argentine white wines are as distinctive, or as difficult to compare to anything else in the market.

UPC Code: 8 58441 00611 8

Wine Analysis

Alcohol: 13%
Total Acid: 7 g/L
pH: 3.4
Residual Sugar: 3.1

✓ **VEGAN FRIENDLY**
✗ **SUSTAINABLE**
✗ **ORGANIC**
✗ **BIODYNAMIC**

Varietal: Riesling (50%), Albarino (40%), Savagnin (10%)

Location: "San Alberto", Luján de Cuyo, Mendoza Argentina

Climate: Moderate days with cool nights.

Soil: Alluvial soils with clay, chalk, and limestone.

Elevation: 930 meters

Density: 11,300 plants per hectare

Harvest: Hand harvested at dawn in 12kg bins.

Fermentation: Stainless steel vats at 15°C.

Aging: 12 months in stainless steel with periodic bâtonnage on fine lees.

Tasting Notes

This blend of Riesling, Albariño, and Savagnin is elegant and medium-bodied. Subtle citrus notes create a fresh bouquet. The layered palate features spices and citrus flavors, followed by apricot and pineapple, with good acidity elevating the floral finish.

Reviews

93 pts Vinous

92 pts Wine Enthusiast

90 pts Wine Spectator

