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Grands

Spanish Fine Wines

ALTOS DE RIOJA

CRIANZA 2015

D.O. Ca. RIOJA

Established in September 2006, this exciting “boutique” winery in the heart of the best terroir of Rioja Alavesa is passionately led by a group of experienced professionals with impeccable credentials in the world of Spanish wine. Roberto San Ildefonso from Finca Sobreño in Toro and Bienvenido Muñoz from Bodegas Muñoz in La Mancha, with the help of flying winemaker Jean-Marc Sauboua from Bordeaux, are creating a range of uniquely modern Rioja wines. They have elevated the quality of the wines

through hard work and determination and have managed to balance the richness of the terroir and the traditional work in the vineyard with the latest technological advances. Each grape comes from old vines in the high-altitude villages of Laguardia, Elvillar and Kripan. The entire range of wines are aged in 80 percent French oak from Taransaud, Saury and François Frères, and 20 percent American oak from Canton.

THE HARVEST

This year the weather has been specially hot though it rained a lot until May. The month of August predicted an early harvest and a harvest of high grade. The dry summer, which resulted in an exceptional product quality delivered to the cellar. Healthy, low-yielding grape with a great aromatic and colorimetric concentration.

In the cellar, and having seen the alcoholic production, we can affirm that the year 2015 has been marked by vigorous and complex wines, respectful of the fruit and with a great colour layer. It is expected to be one of the great vintages of Rioja Alavesa together with the ones of the years 2010 and 2005.

VINIFICATION

After passing the selection table upon entering the winery, the grapes were destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 25-30°C. It was macerated for another 12 days and completed malolactic fermentation in stainless-steel deposits.

THE AGING

The wine was aged in French and American oak for 12 months with periodic racking every six months. It rounded up its aging with a minimum 6 months in the bottle.



TASTING NOTES

Colour: Ruby red colour

Nose: Good aromatic intensity with berry fruit (blueberry) and a touch of herbs/grass.

Palate: Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

Food Matches: Ideal with meat paellas, roasted meat and poultry, chorizo and other Spanish cured meats.

TECHNICAL SPECIFICATION

Varietals	100% Tempranillo
Vine Age	20-40 Years Old Average
Fermentation Temperature	25-30°C
Fermentation & Maceration Period	20 Days
Barrel Composition	80% French & 20% American Oak
Barrel Age	2 Years Old
Time in Barrel	12 Months
Time in Bottle	6 Months minimum
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,27g/L
pH	3.55
SO2 free (mg/l)	28mg/l
Residual sugar (gr/l)	<1,5g/L
Suggested temperature for serving	16-18°C
Winemaker	Jean-Marc Sauboua & Héctor Gómez