

Altos Ibéricos

VINTAGE: 2014

TYPE OF WINE: Red wine

DOC: Rioja

GRAPE VARIETY: Tempranillo

WINEMAKING

Number of days of skin contact: 15-18 days

Type of fermentation: In stainless Steel under controlled temperature

Number of days of fermentation: 1 week approximately

Fermentation temperature: 26-28°C

Ageing: 100% of the wine is oak-aged for at least 18 months

Length of bottle ageing before release: At least 18 months on a wine rack

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.71

Total acidity: 4.9 g/L (tartaric a.)

Residual sugar: 0.5 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 2-10 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Very opaque, garnet red color. Intense aroma of forest fruit (blackberry) with seductive notes reminiscent of dried figs, and fine toasted nuances (roasted mocha coffee) coming through. Vibrant and flavorful on the palate, well structured, and remarkably persistent all the way through to an excellent finish.

SERVING SUGGESTIONS

Pairs well with grilled, roasted or stewed game, as well as pasta. Its wonderful versatility makes it possible to combine the wine with very elaborate meat dishes. A great match for roasted lamb, and sheep cheeses. Lovely with all kinds of Ibérico hams and sausages. Serve at 14–16°C.

LEGACY

The winery opened in 2005 in the municipality of Labastida, the very heart of Rioja Alavesa, inspired by a keen awareness of the region's winegrowing potential, which makes it possible to produce high-quality wines with a unique personality and great aging potential. Altos Ibéricos is named after Alto Otero, the beautiful enclave that is home to the winery.



Altos Ibéricos

TERROIR

Weather conditions

Ideal growth cycle and good amounts of rain. By summer, the grapes were healthy and production was estimated at 105%. Harvest conditioned by rainfall late in the cycle.

Precipitation

Annual average (historical): 555 mm

Annual total (current vintage): 521.5 mm

Temperature

Annual average (historical): 12.3°C

Annual average (current vintage): 12.9°C