

Altos Ibéricos

CRIANZA



Vintage: 2015



DOC: Rioja



Grape variety: Tempranillo

Date grapes picked: Hand harvested between September 15 and October 15



Winemaking:

Number of days of skin contact: 15 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week approximately

Fermentation temperature: 26-28°C

Ageing: 12 months in French and American oak, partially in new barrels. 7% age in new barrel

Length of bottle ageing before release: Bottle-aged 12 months minimum on a wine rack with controlled temperature and humidity



Technical data:

Alcohol level: 14.5% vol.

pH: 3.6

Total acidity: 5.2 g/L (tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

2-7 years



Available formats:

300 cl, 150 cl, 75 cl, 37.5 cl and 18.75 cl



Tasting notes:

Dark cherry red color, very opaque. Intense and fragrant, with exquisite fruit (raspberry jam) and spicy (green peppercorn) aromas and a pleasant note reminiscent of toasted bread. Warm on the palate, with velvety, juicy tannins well rounded by oak aging.



Serving suggestions:

Conceived as the perfect match for new trends in avant-garde cuisine, especially all types of tapas prepared with fresh ingredients; red meat, oil-rich fish, and cheese. Equally excellent with Ibérico cured meats and sausages. Serve at 14–16°C.



Awards:

· 89 points, Tim Atkin 2019 (United Kingdom)

**Story:**

Established in 2005 in the town of Labastida, in the very heart of the Rioja Alavesa region, we were well aware of the region's winegrowing potential, making it an ideal spot to produce high-quality wines that display remarkable personality and mature beautifully. Altos Ibéricos is named after Alto Otero, the beautiful enclave that is home to the winery.

**Weather conditions:**

Very early harvest characterized by good climate conditions that contributed to the vineyard's excellent canopy and health, free from pests and serious disease, with well-balanced ripening thanks to good weather in September.