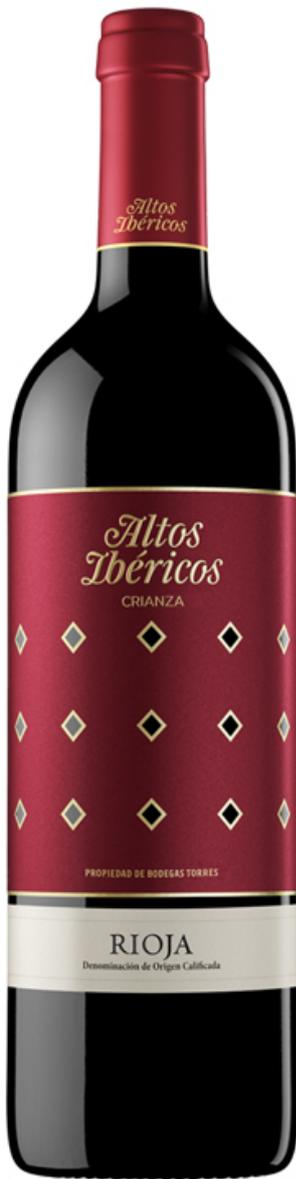


# Altos Ibéricos



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## CRIANZA

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**Vintage:** 2016

 **DOC:** Rioja

 **Grape variety:** Tempranillo

**Date grapes picked:** Hand harvested during October

 **Winemaking:**

**Number of days of skin contact:** 15 days

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** Approximately 1 week

**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% vol.

**pH:** 3,57

**Total acidity:** 5,1 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:**

2-7 years

 **Available formats:**

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

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 **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. Excellent with all kinds of tapas prepared with fresh ingredients; red meat, oil-rich fish, and cheeses. Equally exquisite with cured Ibérico pork. Serve at 14–16°C.

**Story:**

The winery was established in 2005 near Labastida, in the heart of Rioja Alavesa, based on a deep recognition of the region's winegrowing potential, which makes it an ideal place 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:**

In 2016, good climate conditions contributed to very healthy vines, but the lack of rainfall since May, combined with high summer temperatures, slowed down fruit maturation. However, rainfall in late August gave the vineyard some respite and allowed for satisfactory grape maturity, and the 2016 harvest took place on the usual dates.