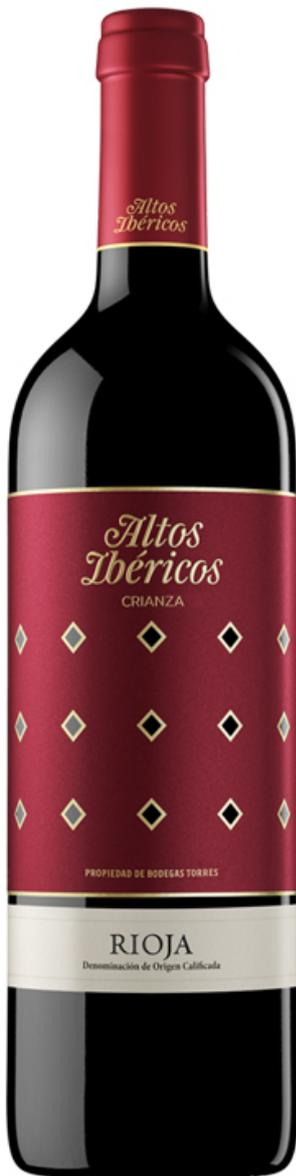


Altos Ibéricos



CRIANZA

Vintage: 2017

 **DOC:** Rioja

 **Grape variety:** Tempranillo

Date grapes picked: Harvested manually during the second half of September

 **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: For 12 months in French and American oak barrels. 7% age in new barrels

Length of bottle ageing before release: Minimum 12 months in bottle rack with controlled temperature and humidity

 **Technical data:**

Alcohol level: 14% vol.

pH: 3.63

Total acidity: 5 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 18.7 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:**

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.

**Story:**

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.

**Weather conditions:**

The earliest Rioja harvest on record, marked by a hailstorm on April 28th that brought about a 25% loss of the entire DOC Rioja crop. Drought and extreme summer temperatures characterized the growth season. The sanitary state of the vine was excellent, free from pests and diseases, and the alcohol content was slightly higher compared to previous years. Initially there was a gap between sugar and phenolic ripeness, but the grapes matured correctly by the end of the season.