

# Altos Ibéricos

RESERVA

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VINTAGE: 2013

TYPE OF WINE: Red wine

DOC: Rioja

GRAPE VARIETIES: 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% in French oak barrels for a minimum of 18 months

Length of bottle ageing before release: Minimum 18 months in bottle rack under temperature and humidity control

## TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.64

Total acidity: 5,1 g/L (tartaric a.)

Residual sugar: 0,9 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

Dark cherry red color. Intense aroma of black fruit (blueberries) against a toasty, spicy backdrop. Light, silky and subtle on the palate.

## SERVING SUGGESTIONS

Red meat and meat stews, as well as sheep cheeses. Exquisite with all kinds of cured Ibérico pork. Serve at 14–16°C.

## LEGACY

In 2005, the Torres family decided to open a winery in the town of Labastida, in the very heart of the Rioja Alavesa region. Torres was well aware of the region's winegrowing potential, which allows for the production of 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.

## AWARDS

- 91 points, JamesSuckling.com 2019 (USA)
- 91 points, Tim Atkin 2019 (United Kingdom)



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## TERROIR

### Weather conditions

A long vegetative cycle with high rainfall and humidity. Storms from May to July. Cool, rainy summer with bouts of botrytis, which required a selective harvest.

### Precipitation

Annual average (historical): 555 mm

Annual total (current vintage): 887.2 mm

### Temperature

Annual average (historical): 12.3°C

Annual average (current vintage): 11.9°C