

Altos de Rioja

D.O. Ca. Rioja (Alavesa)

Pigeage Blanco 2022

Although a relative newcomer to Rioja, this boutique winemaking cellar in the heart of Rioja Alavesa is passionately led by a group of experienced professionals with impeccable wine credentials. Joint proprietors and longstanding winemakers Roberto San Ildefonso and Bienvenido Muñoz, together with French winemaker Jean-Marc Sauboua, are crafting a range of uniquely modern Rioja wines. In a short time, they have used their decades of combined experience and long wine-growing heritage to achieve a high level of quality and a distinctive personality in their wines that is rarely seen from newer producers. Their rapid success is the result of a strong guiding philosophy and a determination to balance the richness of the terroir and the traditional work in the vineyard with the latest technological advances.

The harvest

The 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as it was foreseeable. It has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and a higher concentration of aromas than expected. Despite being one of our earliest harvests in the last ten years, the good weather forecasts and the sanitary state of the vineyard, allowed us to carry out a harvest respecting the perfect state of maturation of each estate. The different maturation rates of the vineyard from one farm to another have been notorious, being one of the longest vintages in recent years. The 2022 wines show good levels of color, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and storage.

Vinification

Manual harvest of the Viura vines in different old vineyards (70-100 years), and Chardonnay planted at 700m. The grapes are pressed, racked and the wine goes directly into the barrels, where it undergoes alcoholic fermentation and will remain racked for 12 months.

The ageing

The wine is aged in new French oak barrels (1/3), second wine barrels (1/3) and third wine barrels (1/3) for 12 months. The first 8 months the wine is aged with its lees, with a weekly batonnage

Tasting notes

Colour: Straw-yellow in colour.

Nose: High aromatic intensity, good mature fruit blended with nuances of syrup and cake.

Palate: In the mouth it is smooth and rounded, with a high complexity of citric flavours (lemon peel), hints of pineapple, faint pipe tobacco and aromatic plants with a mineral and extremely elegant finish.

Food pairing: Pasta, rice dishes, white meats with light sauces, roasted or grilled fish, seafood, roasted vegetables and foie-gras.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	70% Viura, 30% Chardonnay
Vine Age	Average of at least 60 years.
Vineyards	Chalky clay soils
Fermentation Temperature	16-18°C
Barrel Composition	French Oak.
Barrel Age	1-3 Years Old
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,45g/L
pH	3.44
SO2 free (mg/l)	27mg/L
Total Sulphites (mg/L)	130
Residual sugar (gr/l)	1,9g/L
Suggested serving temperature	12-16°C
Winemaker	Jean-Marc Sauboua & Amaia Amestoy



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