

Altos de Rioja

D.O. Ca. Rioja (Alavesa)

Reserva 2019

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

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Quantity wise, a 25-30% decrease in yield compared to a normal year's harvest. Great concentration of colour and grade that will allow keeping back wines with great longevity and with lots of fruit. Very favourable year for the cultivation of the vine, with two shocks at the beginning and end of the cycle. It was a vintage that accumulated an advance of about 10 days compared to a normal year. The low production, the favourable climate during most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

Vinification

Grapes are hand harvested in small 15kg boxes from small plots. Once in the winemaking cellar, the berries are inspected on the selection table and then de-stemmed, crushed and cold macerated for four days at 8°C before undergoing alcoholic fermentation at an average controlled temperature of 28-30°C. Once fermentation is completed, the wine is kept in deposits for good polyphenolic extraction. Malolactic fermentation takes place in new oak barrels with regular batonnage of the lees.

The ageing

This wine is aged in 80 percent French and 20 per cent American for 26 months with periodic racking every six months.

Tasting notes

Colour: Deep cherry red, clean and bright.

Nose: Good aromatic intensity with notes of ripe red fruits over a base of elegant balsamic aromas.

Palate: In the mouth it is tasty, mellow, fresh and with fine nuances of sweet fruit. It has volume and the tannins are well integrated and polished. In the aftertaste, touches of very ripe fruit and nuances of liqueur appear making it last on the palate.

Food pairing: This wine pairs well with roasted lamb, feathered game, pork and mature cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo
Vine Age	40-60 Years
Fermentation Temperature	28-30°C
Fermentation & Maceration Period	10-12 Days
Barrel Composition	80 % French & 20% American Oak
Barrel Age	25% new 75% 1 year
Time in Barrel	26 Months
Time in Bottle	12 Months
Alcohol content (vol)	14,5 % vol
Acidity total (gr/l)	5,11 g/L
pH	3,72
SO2 free (mg/l)	27 mg/l
Total Sulphites (mg/L)	75 mg/l
Residual sugar (gr/l)	2,3 g/L
Suggested serving temperature	17-18°C
Winemaker	Jean-Marc Sauboua & Amaia Amestoy



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