

Altos de Rioja

D.O. Ca. Rioja (Alavesa)

White 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

It is carried out in three different phases: a first early harvest and cold fermentation, in stainless steel; a second, later harvest, also fermented in stainless steel, and finally the old Viura, which ferments in barrels. 40% of the final blend is aged in French and American oak for 4 months

The ageing

A third of the grapes are barrel fermented for 20 days in French oak barrels.

Tasting notes

Colour: Clean and bright, with greyish hues at the edge.

Nose: Intense and fresh floral aromas that give way to white fruits like pears and tropical fruits.

Palate: Dry with just enough acidity to make it fresh and lively with a structured and tasty finish of ripe fruit.

Food pairing: This wine goes well with grilled fish, fresh vegetables, salads as well as good as an aperitif.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	90% Viura, 10% Chardonnay.
Vine Age	10-20 Years Old
Fermentation Temperature	12-16°C
Fermentation & Maceration Period	20 Days
Barrel Composition	French and American Oak
Barrel Age	2-3 Years Old
Time in Barrel	4 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	6,8 g/L
pH	3,3
SO2 free (mg/l)	28mg/l
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	10-11°C
Winemaker	Jean-Marc Sauboua & Amaia Amestoy