

Altos de Rioja

D.O. Ca. Rioja (Alavesa)

Pigeage 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

The fruit is manually selected upon entering the winemaking cellar, where grapes not suitable for this wine are discarded. After destemming, the grapes are stored in small 2.000 litre deposits and undergo a cold maceration at 8 °C for four days. Alcoholic fermentation is induced with selected yeasts and performed with exhaustive temperature controls. Three times per day, the pigeage is conducted manually in order to submerge the cap. Once the fermentation is completed, the wine is macerated until the winemaker determines the appropriate extraction of polyphenols. Malolactic fermentation is carried out in French oak 80% and American oak 20%, half of them are new barrels and half of them one year used

The ageing

It takes place in the same barrels for 15 months, with the wine racked every 5 months.

Tasting notes

Colour: Clean and brilliant, intense cherry red colour with a garnet rim.

Nose: Complex and powerful with ripe but fresh fruit aromas very well integrated with oak and mineral nuances.

Palate: Very powerful toasty notes (cocoa and coffee) of high quality wood, perfectly blended with ripe fruit. Great acidity that lifts the wine.

Food pairing: Recommended for red meats, game dishes, stews of any kind, cured meats, blue fish (stew or grilled) and ripe cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	80% Tempranillo, 20% Graciano.
Vine Age	Over 80 years old.
Fermentation Temperature	28°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	80% French & 20% American Oak.
Barrel Age	New
Time in Barrel	15 Months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5 g/L
pH	3.6
SO2 free (mg/l)	26 mg/L
Residual sugar (gr/l)	< 2 g/L
Suggested serving temperature	17-18°C
Winemaker	Jean-Marc Sauboua & Amaia Amestoy



TIM ATKIN - 2023
UK



TIM ATKIN - 2023
UK

IWC - 2023 UK



DECANTER - 2023
UK