Altos de Rioja

D.O. Ca. Rioja (Alavesa)

XAI ALT 690m. By Altos R 2018

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 cycle began with a very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

Vinification

XAI grapes are grown at 690m altitude, almost in the Sierra de Cantabria. Paulejas vineyard located in Kripan village at 690m of altitude. Vine age: 20 years old. The cooler climate of this exceptional single plot ensures freshness, an incredible phenolic maturation and a low ph, the perfect conditions for longer ageing (minimum 8 years). The grapes are de-stemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 28ºC during ten days. Then it is macerated during 7 more days.

The ageing

XAI is aged for 10 months in French oak barrels (80%) and American oak barrels (20%) of two and three years of age.

Tasting notes

Colour: Intense ruby bright colour with a beautiful concentration.
Nose: Complex and powerful with ripe fruit very well integrated with oak and mineral nuances. An explosion of vibrant fruits, with a very pleasant toasted notes and well integrated spice. Very powerful toasty notes (cocoa and coffee) of high quality wood, perfe
Palate: Excellent acidity and elegant aftertaste
Food pairing: Perfect with grilled lamb chops, juicy Iberian pork or middle-cured sheep's cheese.

ARAEX Grands
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ALTOS DE RIOJA

Technical data

Varietals	100% Tempranillo.
Vine Age	Over 20 years old.
Fermentation Temperature	28ºC
Fermentation & Maceration Period	7 Days.
Barrel Composition	80% French & 20% American Oak.
Barrel Age	Second and third use.
Time in Barrel	10 Months.
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,77g/L
pH	3.65
SO2 free (mg/l)	26mg/L
Residual sugar (gr/l)	1,4g/L
Suggested serving temperature	16-18ºC
Winemaker	Jean Marc Sauboua / Amaia Amestoy Ruiz

91 POINTS
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