

Altos de Rioja

D.O. Ca. Rioja (Alavesa)

XALOKI ALBA By Altos R 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

Vine age: 60 years old. This wine is a blend of old grapes from Elvillar de Álava, the village where we have the wine in Rioja Alavesa. Selected grapes from very special vineyards with an intense personal identity in the area of Pison were destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at average temperature of 30°C for ten days. Then macerated for another 16 days.

The ageing

The wine was aged 80% in new and 1 year old French oak barrels and 20% in American oak barrels for 16 months

Tasting notes

Colour: Intense ruby red colour, bright and concentrated.

Nose: Complex and powerful with ripe fruit very well integrated with oak and mineral nuances. An explosion of red and black fruits, with elegant toasted notes, leather and spice notes.

Palate: Excellent acidity, long lingering finish

Food pairing: Perfect with grilled lamb chops, white and red meats or middle-cured sheep's cheese.

AR A E X
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Technical data

Varietals	100% Tempranillo.
Vine Age	Over 60 years old.
Fermentation Temperature	30°C
Fermentation & Maceration Period	16 Days.
Barrel Composition	80% French & 20% American Oak.
Barrel Age	New and 1 year.
Time in Barrel	16 Months.
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,67g/L
pH	3,62
SO2 free (mg/l)	28mg/L
Residual sugar (gr/l)	1,44g/L
Suggested serving temperature	16-18°C
Winemaker	Jean Marc Sauboua / Amaia Amestoy Ruiz



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