



Established in September 2006, this exciting 'boutique' winery in the heart of the best terroir of Rioja Alavesa is passionately led by a group of experienced professionals with impeccable credentials in the world of Spanish wine. Roberto San Ildefonso, from Finca Sobreño in Toro, and Bienvenido Muñoz, from Bodegas Muñoz in La Mancha, with the help of flying winemaker Jean-Marc Sauboua from Bordeaux, are creating a range of uniquely modern Rioja wines.

They have elevated the quality of the wines through hard work and determination and have managed to balance the richness of the terroir and the traditional work in the vineyard with the latest technological advances. Each grape comes from old vines in the high-altitude villages of Laguardia, Elvillar and Cripán. The entire range of wines are aged in 80 percent French oak from Taransaud, Saury, François Frères, Segin Moreau and Ana Selección, and 20 percent American oak from Canton.

ALTOS R CRIANZA



Vinification: After a careful selection, the grapes were destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 28° C. for ten days. It was macerated for another 10 days and completed malolactic fermentation in stain-less steel vat.

Ageing: The wine was aged in French and American oak for 12 months.

TASTING NOTES

Colour: Nice deep red cherry colour with a beautiful purple edge.

Nose: Powerful and complex with fresh fruit, pleasant spicy notes and very well integrated balsamic and toasted aromas upcoming.

Palate: Full bodied, round and very well balanced.

Food Matches: This wine goes well with small game, red meats, grilled lamb and cured cheeses.

TECHNICAL SPECIFICATIONS

Varietals	100% Tempranillo
Vine age	20-40 years old
Fermentation temperature	25-28°C
Fermentation & maceration period	20 days
Barrel composition	80% French, 20% American
Barrel age	3-5 years old
Time in barrel	12 months
Time in bottle	6 months
Suggested temperature for serving	16°C

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