



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

# RESERVA



**Vinification:** After passing the selection table upon entering the winery, the grapes were destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 30° C. for ten days. It was macerated for another 15 days and completed malolactic fermentation in barrels.

**Ageing:** The wine was aged in 80 percent French oak and 20 percent American oak for 24 months with periodic racking every six months.

## TASTE NOTES

*Colour:* Ruby red colour with a hint of brick, medium dark.

*Nose:* Refined and elegant, a nice mix of aromas of beeswax, fine spices and leather, over a base of well ripened cherry-berry fruit.

*Palate:* Here again showing elegance and complexity with toasty oak and leathery notes on a base of refined ripe cherry fruit flavours.

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

## TECHNICAL SPECIFICATIONS

<b>Varietals</b>	100% Tempranillo
<b>Vine age</b>	40-80 years old
<b>Fermentation temperature</b>	25-30°C
<b>Fermentation &amp; Maceration period</b>	25 days
<b>Barrel composition</b>	80% French, 20% American
<b>Barrel age</b>	1/3 new, 1/3 1 year, 1/3 2 years
<b>Time in barrel</b>	24 months
<b>Time in bottle</b>	+ 12 months
<b>Suggested temperature for serving</b>	16°C

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