



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 ..... TEMPRANILLO



**Vinification:** After a careful selection, the grapes were destemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation for 15 days between 25-28° C. It completed malolactic fermentation in stain-less steel vats.

**Ageing:** To give this wine a touch of oak, it was aged in French and American oak for six months before being bottled.

### TASTING NOTES

**Colour:** Nice red deep cherry colour with a beautiful purple edge.  
**Nose:** Nice intensity, fresh and straight with lot of fruit and some spicy and balsamic notes.  
**Palate:** Fresh, medium bodied and smooth, showing again lot of fresh fruit that leaves a nice liquorice touch at the end.  
**Food Matches:** This wine pairs very well with pastas, fresh vegetables, most kind of tapas and young cheeses.

### TECHNICAL SPECIFICATIONS

<b>Varietals</b>	100% Tempranillo
<b>Vine age</b>	10-20 years
<b>Fermentation Temperature</b>	25-28°C
<b>Fermentation &amp; Maceration period</b>	15 days
<b>Barrel Composition</b>	80% French, 20% American
<b>Barrel age</b>	3-5 years old
<b>Time in barrel</b>	6 months
<b>Time in bottle</b>	4 months
<b>Suggested temperature for serving</b>	16°C

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