



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 PIGEAGE



Vinification: After a careful selection, the grapes were destemmed, crushed, stored in small 2,000 litre tanks and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 30° C. for ten days. Three times per day, the pigeage is conducted manually in order to submerge the cap. It was macerated for another 15 days and completed malolactic fermentation in new barrels from the best coopers, where the lees are stirred to keep them in contact with the wine.

Ageing: It takes place in the same barrels for 15 months being racked every five months.

TASTING NOTES

Colour: Intense cherry red colour, well covered and with a beautiful purple edge.

Nose: It has a frank nose, powerful and very complex with black fruits, spices, cedar, violets and toasted oak perfectly integrated.

Palate: The mouth is rounded, oily and velvety, with a noticeable minerality and a long finish, where it demonstrates its high complexity of fresh fruits and spices while leaving a pleasant memory of liquorice.

TECHNICAL SPECIFICATIONS

Varietals	90% Tempranillo y 10% Graciano
Vine age	80 years old
Fermentation temperature	25-30°C
Fermentation & maceration period	25 days
Barrel composition	85% French, 15% American
Barrel age	New
Time in barrel	15 months
Suggested temperatura for serving	16°C

altosderioja@altosderioja.com

+34 945 60 06 93