

# Altos Ibéricos



## CRIANZA

**Vintage:** 2018

 **DOC:** Rioja

 **Grape variety:** Tempranillo

**Date grapes picked:** Harvested manually during September and October

 **Winemaking:**

**Number of days of skin contact:** 15 days

**Type of fermentation:** In stainless Steel under controlled temperature

**Length of alcoholic fermentation:** 1 week approximately

**Fermentation temperature:** 26-28°C

**Ageing:** For 12 months in French and American oak barrels. 7% age in new barrels

**Length of bottle ageing before release:** Minimum 12 months in bottle rack with controlled temperature and humidity

 **Technical data:**

**Alcohol level:** 14% vol.

**pH:** 3.61

**Total acidity:** 5.1 g/L (tartaric a.)

**Residual sugar:** 0.5 g/L

**Allergy advice:** Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**

2-7 years

 **Available formats:**

300 cl, 150 cl, 75 cl, 37.5 cl and 18.7 cl

 **Tasting notes:**

Dark cherry red color, very opaque. Intense and fragrant, with exquisite fruit (raspberry jam) and spicy (green peppercorn) aromas, and a pleasant note reminiscent of toasted bread. Warm on the palate, with velvety, juicy tannins well rounded by oak aging.

 **Serving suggestions:**

Conceived as a perfect match for almost any kind of lamb, from roasted lamb to tender lamb chops, as well as pork recipes. Wonderful with Ibérico cured meats or aubergines à la parmigiana. Serve at 14–16°C.

 **Awards:**

· 91 points, JamesSuckling.com 2022 (Hong Kong)

**Story:**

The winery opened in 2005 in the municipality of Labastida, the very heart of Rioja Alavesa, inspired by a keen awareness of the region's winegrowing potential, which makes it possible to produce high-quality wines with a unique personality and great aging potential. Altos Ibéricos is named after Alto Otero, the beautiful enclave that is home to the winery.

**Weather conditions:**

The harvest took place on the usual dates and was one of the longest on record in Rioja, characterized by good climate conditions at the end of the season and better crop production than initially expected. The abundant rainfall accumulated during the winter and spring, along with storms, hail, and typically high July temperatures all contributed to outbreaks of downy mildew. Fortunately, the weather turned hot and dry during the second half of July, which resulted in a notable improvement in the sanitary conditions of the vineyard. Fruit maturation followed its normal course, meeting all appropriate qualitative parameters.