

D.O.Ca. Rioja

Heredad de Altillo Reserva

Heredad de Altillo reserva is made exclusively from the best plots located in “La Rioja Alta” area. The Tempranillo grapes are chosen from old vineyards with small production. The result is a superb, elegant and well balanced wine.

Region

Spain’s most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region’s name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities, always within the framework that their long-established Qualified Denominación de Origen demands from them.
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VARIETY	STYLE
Tempranillo	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Best served between 16 and 18ºC.**

Tasting Notes

Deep cherry red in colour, quite dark and intense. On the nose, it displays aromas of sweet matured fruit; and aromas of soft and new oak. The palate is fruity, elegant, pleasant and well balanced, thanks to the perfect balance between acidity and tannins. It has an intense and long finish.

Food Pairing

This Reserva is a perfect partner for all kinds of meats, warm soups and stews, chorizo, cured cheeses, etc.

Technical Information

The grapes are carefully selected and handpicked. Then, they undergo the fermentation process at a controlled temperature (26-29ºC) for ten to twelve days. After that, the twelve-day maceration process allows the skins to be in contact with must; this ensures that the wine acquires its characteristic colour and polished tannins. Finally the wine is aged for eighteen months in new American oak barrels, before resting quietly in bottles to ensure complete maturity.

Awards

SILVER
2019 Portugal Wine Trophy: Heredad del Altillo Reserva 2014