

# Heredad de Altillo Reserva

D.O.Ca. Rioja / Red



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.

## GRAPE

Tempranillo

## STYLE

Still Wine

## REGION

Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.Ca.) regulations.

## 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.

## ALCOHOL CONTENT

13.5°

## BEST SERVED

Best served between 16 and 18°C.

## TECHNICAL INFORMATION

The grapes are carefully selected and handpicked. Then, they undergo the fermentation process at a controlled temperature (26-29°C) 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.