

# Altos de Rioja

D.O. Ca. Rioja (Alavesa)

## Crianza 2021

Although a relative newcomer to Rioja, this boutique winemaking cellar in the heart of Rioja Alavesa is passionately led by a group of experienced professionals with impeccable wine credentials. Joint proprietors and longstanding winemakers Roberto San Ildefonso and Bienvenido Muñoz, together with French winemaker Jean-Marc Sauboua, are crafting a range of uniquely modern Rioja wines. In a short time, they have used their decades of combined experience and long wine-growing heritage to achieve a high level of quality and a distinctive personality in their wines that is rarely seen from newer producers. Their rapid success is the result of a strong guiding philosophy and a determination to balance the richness of the terroir and the traditional work in the vineyard with the latest technological advances.

### The harvest

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

### Vinification

After passing the selection table upon entering the winemaking cellar, the grapes are de-stemmed, crushed and cold macerated for four days before undergoing alcoholic fermentation at an average temperature of 25-30°C. It is macerated for another 12 days and completed malolactic fermentation in stainless-steel deposits.

### The ageing

The wine is aged in French and American oak for 12 months with periodic racking every six months. It rounds up its ageing with a minimum 6 months in the bottle.

### Tasting notes

**Colour:** Ruby red colour.

**Nose:** Good aromatic intensity with berry fruit (blueberry) and a touch of herbs/grass.

**Palate:** Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

**Food pairing:** Ideal with meat paellas, roasted meat and poultry, chorizo and other Spanish cured meats.

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## Technical data

|                                  |                                   |
|----------------------------------|-----------------------------------|
| Varietals                        | 100% Tempranillo                  |
| Vine Age                         | 20-40 Years Old Average           |
| Fermentation Temperature         | 25-30°C                           |
| Fermentation & Maceration Period | 20 Days                           |
| Barrel Composition               | 80% French & 20% American Oak     |
| Barrel Age                       | 2 Years Old                       |
| Time in Barrel                   | 12 Months                         |
| Time in Bottle                   | 6 Months minimum                  |
| Alcohol content (vol)            | 14,5 % vol                        |
| Acidity total (gr/l)             | 5,25 g/L                          |
| pH                               | 3,71                              |
| SO2 free (mg/l)                  | 27 mg/l                           |
| Total Sulphites (mg/L)           | 70 mg/l                           |
| Residual sugar (gr/l)            | 1,8 g/L                           |
| Suggested serving temperature    | 16-18°C                           |
| Winemaker                        | Jean-Marc Sauboua & Amaia Amestoy |



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