

# Altos de Rioja

D.O. Ca. Rioja (Alavesa)

## Tempranillo 2023

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

The 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

### Vinification

After passing the selection table upon entering the winemaking cellar, the grapes were de-stemmed, crushed and cold macerated for three days before undergoing alcoholic fermentation for 15 days between 25-28° C. It completes malolactic fermentation in stainless steel deposits.

### The ageing

To give this young wine a touch of oak, it is aged in French and American oak for six months before being bottled.

### Tasting notes

**Colour:** Nice violet red colour, medium dark.

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

**Palate:** Fresh, medium bodied with flavours in line with the nose, showing fresh fruit and the pleasant herb like character common to many Alavesa reds.

**Food pairing:** This wine goes well with vegetable soups, pastas, fresh vegetables, most kind of tapas and young cheeses.

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ALTOS DE RIOJA



## Technical data

Varietals	100% Tempranillo
Vine Age	10-20 Years Old Average
Fermentation Temperature	25-28°C
Fermentation & Maceration Period	15 Days
Barrel Composition	80% French & 20 % American Oak
Barrel Age	3-4 Years Old
Time in Barrel	6 Months
Time in Bottle	6 Months minimum
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5 g/L
pH	3,7
SO2 free (mg/l)	25 mg/l
Residual sugar (gr/l)	2,6 g/L
Suggested serving temperature	16-17°C
Winemaker	Jean-Marc Sauboua & Amaia Amestoy