

ARAE X

Grands

Spanish Fine Wines

ALTOS DE RIOJA

RESERVA 2014

D.O. Ca. RIOJA

Established in September 2006, this exciting “boutique” winery in the heart of the best terroir of Rioja Alavesa is passionately led by a group of experienced professionals with impeccable credentials in the world of Spanish wine. Roberto San Ildefonso from Finca Sobreño in Toro and Bienvenido Muñoz from Bodegas Muñoz in La Mancha, with the help of flying winemaker Jean-Marc Sauboua from Bordeaux, are creating a range of uniquely modern Rioja wines. They have elevated the quality of the wines

through hard work and determination and have managed to balance the richness of the terroir and the traditional work in the vineyard with the latest technological advances. Each grape comes from old vines in the high-altitude villages of Laguardia, Elvillar and Kripan. The entire range of wines are aged in 80 percent French oak from Taransaud, Saury and François Frères, and 20 percent American oak from Canton.

THE HARVEST

This year in Rioja Alavesa the weather has been especially cold, the summer short and dry, and there has been plenty of rain in early September. This has produced wines with great aromatic notes, particularly those coming from high altitude areas, very fragrant and with great structure.

VINIFICATION

Grapes are hand harvested in small 15kg boxes from small plots in the village of Elvillar. Once in the winery, the berries are inspected on the selection table and then destemmed, crushed and cold macerated for four days at 8°C before undergoing alcoholic fermentation at an average controlled temperature of 28-30°C. Once fermentation is completed, the wine is kept in deposits to complete polyphenolic extraction. Malolactic fermentation takes place in new oak barrels with regular batonnage of the lees.

THE AGING

This wine was aged in 80 percent French and 20 percent American new oak barrels for 24 months with periodic racking every six months



TASTING NOTES

Colour: Deep cherry red, clean and bright.

Nose: Good aromatic intensity with notes of ripe red fruits over a base of elegant balsamic.

Palate: In the mouth is tasty, mellow, fresh and with fine nuances of sweet fruit. It has volume and the tannins are well integrated and polished. In the aftertaste, touches of very ripe fruit and nuances of liquor appear making it last in the palate.

Food Matches: This wine pairs well with roasted lamb, feathered game, meaty stews or hard cheeses.

TECHNICAL SPECIFICATION

Varietals	100% Tempranillo
Vine Age	40-60 Years
Fermentation Temperature	28-30°C
Fermentation & Maceration Period	10-12 Days
Barrel Composition	French & American Oak
Barrel Age	1-2 Years Old
Time in Barrel	24 Months
Time in Bottle	12 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,15-4,59g/L
pH	3.64
SO2 free (mg/l)	23-27,9mg/l
Residual sugar (gr/l)	<2g/L
Suggested temperature for serving	17-18°C
Winemaker	Jean-Marc Sauboua & Héctor Gómez