





A Cuveé of old vineyards from Rioja Alta, Alavesa and Oriental.

Underlying elegance and exquisite bouquet.

VARIETY

100% Tempranillo.

AGING

18 months in new French-oak casks, followed by 3 more months in the French oak foudres.

TASTING NOTES

Dark maraschino cherry, with garnet glints at the edge; very deep. Harmonious blend of black cherry, liquorice, fig, black pepper, clove, tobacco and a hint of leather. Its expressive bouquet incites drinking. It has a strong character and nerve, and it remains fresh with rounded and harmonious tannins in the mouth. A well-balanced, well-structured wine, with oaky blending seamlessly with black cherry and fruit preserve flavours, though the last remain longer.

FOOD PAIRING

It is perfect to pair with rich and strong flavoured food as lamb cutlets roasted in vine shoots. Suggestion: grilled "Iberian secret" (a juicy and tasty pork cut).

SERVICE: 14ºC. Open 20 minutes before drinking.

ALCOHOL: 14% VEGAN WINE









altanza@altanza.com

www.altanza.com

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