

*Los Altares*THE UNIQUE STORY OF A LEGACY IN THE
FORM OF A WHITE GRAN RESERVA

2016

D.O.CA.
RIOJA

VARIETIES

Old-vine Viura and other varieties.

DOMINANT CLIMATE

Mild Atlantic climate with clearly
differentiated seasons.

SOILS

Clay-limestone profile with frequent
limestone veins. The white
varieties were traditionally planted
in the higher and poorer areas of
each plot, with the remaining
zones reserved for red varieties.

VINEYARDS AND YIELDS

High-altitude vineyards distributed
in small plots contribute the desired
liveliness. The wine is born from the
combination of Viura and other
minority white varieties present in
old vineyards, interplanted among
red-grape vines. Each selected plot
has a different proportion of white
varieties determined at the time of
planting. We maintain this
proportion in every vinified lot to
preserve the personality and
identity of each vineyard.

WINEMAKERS

Fernando Costa, Emilio
González & Manuel Iribarnegaray.

HARVEST

Manual harvest in boxes,
selecting Viura grapes for their
low yields and concentration,
originating from the upper
slopes of old vineyards.

VINIFICATION

The grapes are chilled and
undergo whole-cluster pressing
to obtain a must that, after gentle
gravity settling, proceeds to
ferment in new French oak
barrels. In those same barrels,
the wine ages for 10–12 months
depending on the evolution of
each selected plot. This is
followed by a 4-month refining
period in concrete vats.

BOTTLE AGEING

After prolonged bottle ageing, the
characteristics of these diverse origins
fuse together to provide a distinctive,
elegant, and harmonious wine.*Tasting notes*

Intense nose. Multiple aromatic layers combine complexity and harmony. It unfolds notes of honey and stone fruit (mirabelle plums, apricots...) over a delicate background of fine oak. In the glass, hints of aniseed and touches of dried flowers appear.

Fresh on the palate, with great volume and structure supported by balanced acidity. Very long finish, savoury, with honeyed nuances melding with the fine toasts of its delicious oak in the retronasal phase. A gastronomic yet versatile wine to be enjoyed at any moment.

Serving temperature: 12° C.
Alcohol: 13,5% Vol.Vegan-friendly
wine