

ARAEX

Grands

Spanish Fine Wines

ALTOS DE RIOJA

OAK AGED 2017

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

The 2017 harvest in Rioja Alavesa was an exceptional one. High temperatures in early spring led to early sprouting and greater vegetative growth than usual. But frost towards the end of April caused extensive damage to many of the Rioja vineyards. The cold air mainly dropped to the valleys so our altitude protected our plants. The subsequent drought and high temperatures led to a smaller and earlier harvest than usual, which lasted from 20 September to 2 October, even though the usual date for starting to pick the grapes begins after 12 October. All the same, the quality achieved in the wines was exceptional, with plenty of colour, structure and very sweet, ripe tannins.

VINIFICATION

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

THE AGING

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



TASTING NOTES

Colour: Nice violet red colour, medium dar.

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 herby character common to many Alavesa reds.

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

TECHNICAL SPECIFICATION

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% vol
Acidity total (gr/l)	5,2g/L
pH	3,55
SO2 free (mg/l)	27mg/l
Residual sugar (gr/l)	1,5g/L
Suggested temperature for serving	16-17°C
Winemaker	Jean-Marc Sauboua & Héctor Gómez