

VIÑEDOS DE ALTURA 2016

UNEXPECTED CHARM: IN SEARCH OF ELEGANCE, THE FRUIT AND COMPLEXITY OF THE HIGH ALTITUDE VINEYARDS



VARIETY

50% Tempranillo (Ábalos) 50% Garnacha (Tudelilla)



2016 HARVEST

The growth cycle of the 2016 vintage was characterised by a general delay of 15 days compared to a typical year. After a very cold end to the winter, budburst began in the first week in April. Spring saw the arrival of abundant showers. In general, fruit setting progressed with no problems with good signs of fertility. The summer was very dry, especially during the final stages of the vineyards' evolution when temperatures were high. The vegetative condition was not affected by the lack of water thanks to the rainfall which had accumulated during the whole cycle.. Harvesting has been completed without any problems, in excellent weather conditions and producing very good quality fruit.



WINEMAKING AND AGEING

The two grape varieties used are vinified separately (tempranillo 28°, Garnacha 26° to keep the floral character) Despite the distance between the two towns where the vineyards lie, their similar altitude makes their harvest times coincide. Only the best clusters pass the sorting process on the selection table, which means that only the choicest fruit reaches the fermentation tanks. Then fermentation will last 10 days and 15 days after fermentation we macerate the wines. Malolactic fermentation in French oak vats in contact with the lees will. The ageing of the 2016 vintage, in 238 barrels, lasted 15 months and resulted in 63.467 – 0,75-cl bottles.



TASTING NOTES

Ruby-red colour, medium depth of colour, clear and bright with the presence of tears. A clean, open nose. The palette of aromas is complex. You can find the varietal aromas typical of tempranillo, like dark fruit and liquorice, but when you return a second time, more timid aromas appear which are characteristic of garnacha, mainly fresh red fruit and aromas of mountain herbs. The wood aromas are well integrated and come through in the form of hot spices, cumin, white chocolate and balsamic notes of aromatic herbs. In the mouth it is medium-bodied, with balanced acidity, pleasant tannins and integrated alcohol. To sum up, it is a fine, well-balanced, harmonious wine. It is still evolving but at the same time is ready for drinking now. A young wine, still evolving. Ready to drink now but also suitable for keeping.



SERVICE AND PAIRING

Best served between 16° C and 18° C. This is a highly versatile wine that combines with different dishes. However, it's perfect pairing with highly spiced and seasoned meats in the Oriental style (Thai) stands out. It also goes splendidly with more classic dishes such as the Galician beef chop and intense cured meats such ascecina (cured beef). It is recommendable with full-bodied but creamy textured cheeses (Stilton).

