

ALTOS DE CORRAL

SINGLE ESTATE

RIOJA

Denominación de origen calificada

ALTOS DE CORRAL SINGLE ESTATE RESERVA 2015

GRAPE VARIETIES

100% Tempranillo.

TASTING NOTES

Inky dark core and a ruby hue. The nose already shows some maturity and complexity with ripe dark fruit, black truffle, cassis, fine oak, leather and tobacco leaf. Dense palate with good volume, grainy tannin, fine oak notes, coffee and mocha with layers of crushed dark berries, mild spices and a long lingering finish. Nicely done.

SERVICE AND FOOD PAIRING

Temperature to be served between 15 and 18 °C.
Ideal with meat.

CHARACTERISTICS OF THE VINEYARD

Single estate vineyard located in Altos de Corral a hill in the municipality of Navarrete (Rioja Alta), at an altitude of 600 m. We cultivate only Tempranillo on this small 10 hectare estate, the principal variety of the famous Rioja DO. Our soils are clayey and chalky on the northern edge with alluvial in the south, the surface has iron rich red soil and large rocks. The predominant climate influence is continental Mediterranean.

REGIONAL SUBZONES

100% Rioja Alta.

MATURATION IN CELLAR

24 months in new French oak of 225L.
12 months in bottle.

ANALYSIS

pH	3,21 upH
Alcohol	14,0 % v/v
Residual sugar	1,70 g/l
Total acidity in tartaric	6,35 g/l
Total sulfur	105 mg/l

ALLERGENS

Contains sulfites.

