




ALTOS DE MONTOTE

FINCA
MONTOTE

VARIETY

 100% Old Red
Grenache vines


TEMPERATURE OF SERVICE

 15°C - 17°C

ANALYSIS


Alcohol: 14% vol
Total acidity (g/L): 5.4
Volatile acidity (g/L): <0.60
Total sulphur dioxide (mg/L): 97

ELABORATION PROCESS

 This unique Altos de Montote comes from an area of old Grenache vines, one of the very few existing in Rioja and the oldest. The Grenache was picked by hand and elaborated carefully to obtain a wine with distinct personality, pleasant to the nose and powerful in the mouth. The fermentation of the must has been made separately, following several techniques like "Delestage".

Each lot has been aged separately, in barrels of different types and toasts during several months, obtaining a unique, singular and unrepeatable wine.

TASTING NOTES

 Wine with an excellent cherry red colour with medium-high cover. Its aroma reminds us of several red fruits like currants and strawberries, and a touch of black pepper, liquorice or anise. In the mouth it has a mediterranean character, very lively that reminds us of jams, spices, dry figs and dates.



RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA