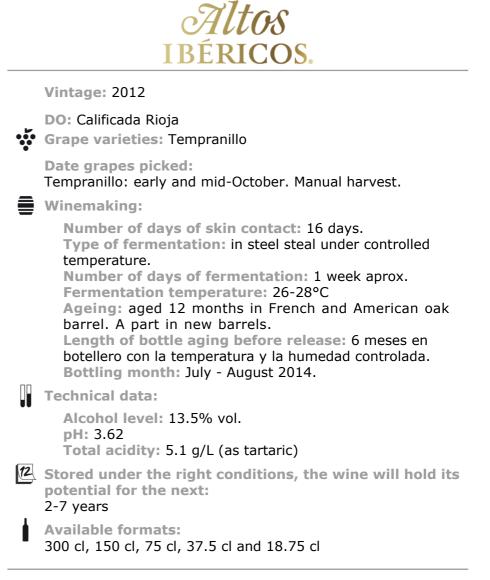
TORRES





Tasting notes:

(October 2014) Opaque cherry red color. Floral (Damascus rose) and fruit (strawberry, raspberry) aromas with spicy and smoky notes imparted by oak aging. Velvety, smooth, with fine, juicy tannins.

Serving suggestions:

Conceived as the perfect match for the latest trends in avant-garde cuisine, particularly all types of tapas prepared with fresh ingredients; red meat, oily fish, and cheese. Equally exquisite with all kinds of cured meats made from Iberian pork. Serve at 14–16°C.

🖗 History:

In 2005, the Torres family decided to open a winery in the town of Labastida, in the very heart of the Rioja Alavesa region. We were always aware of the region's winegrowing potential, which allows us to produce wines of exceptional quality here that display remarkable personality and mature beautifully. Altos Ibéricos is named after Alto Otero, a beautiful place that is home to our winery. The wine offers pronounced sensations of fruit in contrast to classic local wines, which are more strongly defined by the oak-imparted notes of barrel aging.