

TORRES



## Altos IBÉRICOS.



**Vintage:** 2012

**DO:** Calificada Rioja



**Grape varieties:** Tempranillo

**Date grapes picked:**

Tempranillo: early and mid-October. Manual harvest.



**Winemaking:**

**Number of days of skin contact:** 16 days.

**Type of fermentation:** in steel steal under controlled temperature.

**Number of days of fermentation:** 1 week aprox.

**Fermentation temperature:** 26-28°C

**Ageing:** aged 12 months in French and American oak barrel. A part in new barrels.

**Length of bottle aging before release:** 6 meses en botellero con la temperatura y la humedad controlada.

**Bottling month:** July - August 2014.



**Technical data:**

**Alcohol level:** 13.5% vol.

**pH:** 3.62

**Total acidity:** 5.1 g/L (as tartaric)



**Stored under the right conditions, the wine will hold its potential for the next:**

2-7 years



**Available formats:**

300 cl, 150 cl, 75 cl, 37.5 cl and 18.75 cl



**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.