



# deAlto, Aurkitu, Garnacha Blanca, Baja Montaña, Navarra, Spain, 2021

## Producer Profile

deAlto Rioja y Más pays tribute to our long-standing love for all things Spanish: the food, the people, and of course the wine...

Master of Wine Giles Cooke, has led our winemaking team to craft a range that illustrates the brilliant potential of Rioja, Navarra and La Mancha as well as the quality of fruit that these regions can deliver when respectful, sustainable techniques are maintained. Drawing on the revered, in-depth knowledge of Paul Shinnie and the technical skills of Marta Juega Rivera, these wines offer a tantalising taste of contemporary Spain. Over a decade's worth of dedication, travel and experimentation have culminated in the creation of deAlto Rioja y Más, which joins the family of Alliance-owned wineries, Thistledown Wines in Australia and Terres Fidèles in France. Responding to the need for a more sustainable future, our wineries harness the best vineyards to produce wines that are connected by a similar spirit of adventure, experimentation, creativity and commitment to sustainable wine production.

## Viticulture

The rugged back roads of Baja Montaña in eastern Navarra have long been home to magnificent old vine Garnacha Tinto vineyards, yet scattered amongst them, lies some truly impressive and rarer Garnacha Blanca vineyards. The extreme climate and poor soils keep yields to a minimum, whilst the cool nights and long season ensures precise, complex, defined flavours that translate through to the wine in the glass.

## Winemaking

High-altitude vineyards produce expressive, textural whites. Grapes are harvested at night prior to cool fermentation in order to maintain bright acidity and the fruits energy. Extended time on lees adds texture and mouthfeel, whilst the addition of a small proportion of barrel-aged Viura adds a pithy character to the finish, providing length and finesse.

## Tasting Note

Beautiful citrus and white flower aromas are emphasised with a refreshing lick of acidity to the front palate, followed by a textural breadth of peach, and baked apple. Satisfying and enticing, with perfect balance through to the finish.

## Food Matching

Great with chicken fricassee, vegetable rice dishes or serve on its own.



Product code: 4665

## Technical Details

### Varieties:

Garnacha Blanca 85%  
Viura 15%



**ABV:** 12%

**Closure:** Synthetic cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 6-8 Months

**Type:** Viura is barrel fermented.

**% wine oaked:** 15

**% new oak:** 20

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