



# Bodegas Alto Moncayo, Baramblanc, DO Campo de Borja, Spain, '2024'

Product code: `6665

## PRODUCER PROFILE

Bodegas Alto Moncayo, founded in 2002 in the Campo de Borja DO, was established with the ambition of creating benchmark Garnacha wines from native clones and venerable old vines.

The estate is led by President and Founder José Miguel Sanmartín, alongside Winemaker and CEO Miguel Sanmartín, Principal Winemaker José Luis Chueca, and Consultant Winemaker Chris Ringland. Situated at elevation above the town of Borja, the winery enjoys sweeping views across the Ebro Valley to the Pyrenees, dominated by the dramatic Moncayo massif from which it takes its name. Deeply committed to environmental stewardship, Alto Moncayo follows a long-term, sustainability-driven philosophy embedded into everyday practice, aiming not only to meet but to exceed local and EU standards. Its dedication to expressive Garnacha has played a vital role in preserving some of the region's oldest, low-yielding vines, many of which might otherwise have been uprooted. Through meticulous viticulture and respectful winemaking, Bodegas Alto Moncayo continues to champion the unique potential of high-altitude Garnacha, producing wines of power, balance, and unmistakable sense of place.

## VITICULTURE

Garnacha and Tempranillo are grown at around 550 metres on slopes influenced by the cooling Cierzo wind. Garnacha vines aged 15–25 years are bush-trained and dry-farmed on ferrous clay and slate soils scattered with quartz and sandstone. Tempranillo vines, aged 25–35 years, are planted on red clay, with iron-rich areas adding depth of colour and calcareous sections contributing freshness and acidity. All fruit is hand-harvested and carefully sorted.

## WINEMAKING

Both varieties are vinified separately using the blanc de noirs method. The grapes are chilled overnight before a gentle, short pressing without destemming to minimise skin contact. Fermentation takes place at 14–18°C, with 10% in French oak barrels and the remainder in stainless steel. The wine is aged on its lees for six months with periodic bâtonnage to enhance texture.

## TASTINGNOTE

Baramblanc displays a pale, lustrous yellow colour with silvery highlights. The nose shows vivid citrus notes of lemon and lime, lifted by a hint of tart red fruit. On the palate it is bright, fresh, and precise, with a subtle savoury edge and generous volume from time on the lees, contributing to a richly layered complexity.

## FOOD MATCHING

Excellent with a wide range of seafood, from grilled prawns and seared scallops to lightly cooked shellfish.



## TECHNICAL DETAILS

### Varieties:

Garnacha 50%,  
Tempranillo 50%

### Features

**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Time:** 6 Months

**Type:** 225 litre French oak

**% wine oaked:** 10

**% new oak:** 50

**Style:** Still wine

**Case Size:** 6 x 75cl

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