



deAlto, Tradicional, Rioja, DOCa Rioja, Spain, '2024'

Product code: `2672

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 Fergal Tynan has led our winemaking team to craft a range of wines that illustrate 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 practised. Over a decade's worth of travel and experimentation have gone into deAlto Rioja y Más, which joins the family of Alliance-owned wineries responding to the need for a more sustainable future. These wineries draw on the best vineyards to produce wines that are connected by a similar spirit of adventure, experimentation and commitment to sustainable wine production.

VITICULTURE

The Tempranillo and Garnacha used for this wine come from the best vineyards around Azagra in Rioja Baja. The vines are predominantly grown on clay-limestone soil, and minimal intervention is practised. Grapes are all hand-picked in early October.

WINEMAKING

Upon reception, the grapes are de-stemmed without rollers to avoid crushing and extraction of harsh tannins from seeds and skins and to allow plenty of whole berries to be retained for varietal expression. The grapes are then fermented in 25 ton stainless steel fermenters using inoculated yeasts to give a fruit driven profile without over extraction. The ferment is kept relatively cool, aided by regular pump-overs and once dryness has been reached, the vat is drained and the skins gently pressed, with press fractions kept separate to avoid over extraction and harsh tannins.

TASTINGNOTE

With hints of spice and red fruits on the nose, deAlto is beautifully balanced and offers layers of red berry fruits on the palate, laced with vanilla and hints of mocha and liquorice.

FOOD MATCHING

Perfect accompaniment to char grilled meat, cured ham and tapas.



TECHNICAL DETAILS

Varieties:

Garnacha 60%,
Tempranillo 40%,

Vegetarian
Vegan
Lightweight bottle

Features

ABV: 13.5%

Closure: Screw cap

Colour: Red

Oak Ageing

Time: 6 Months

Type: French and American

% wine oaked: 30

% new oak: None

Style: Still wine

Case Size: 12 x 75cl

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