



Product code: 3536

BODEGAS ALTOLANDON, MIL HISTORIAS GARNACHA, MANCHUELA, SPAIN, 2019



Producer Profile

As the lands starts to rise, inland northwest of Valencia, you will find Roselia Molina heading up Bodegas Altolandon.

The property consists of 120 hectares with the winery resting right in the centre, not only making it aesthetically satisfying but also extremely practical. At 1,100 metres above sea level, the altitude serves to benefit the grapes with large diurnal variations which encourage even ripening and also helping retain their natural acidity. Organic methods are used to manage the vines utilising only natural fertilisers and some green pruning to further guarantee the quality of fruit prior to hand-harvesting. The grapes are vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in French oak and some in clay amphora to retain purity, but build complexity.

Viticulture

Indigenous Garnacha grapes from the DO Manchuela. Clay and calcareous soils with larger stones on top.

Winemaking

600 litre inox tanks are used for this wine to best extract colour and aromas. The wine is left in contact with the skins for 2 to 3 weeks at a controlled temperature. Spontaneous fermentation to best show the potential of the grapes and gentle pumping over for 5 weeks. When alcoholic fermentation is complete the wine is pressed directly to third use, 225 litre French oak barrels where the malolactic fermentation takes place, also in a natural and spontaneous way. The elevage about 4 months in oak barrels. Stabilisation is also natural, as during the coldest months, temperatures can go to minus 15° C.

Tasting Note

Intense and bright picota cherry colour. The nose is clean and intense, lots of black fruits, candy and floral notes. A medley of plum, strawberry, black cherry and black currant with undertones of white pepper, earthy notes, and a very pleasant balsamic end with a hint of sweetness. This is elegant, crisp with mineral undertones and notes of rosemary and cedar that emerge as the wine evolves - not to mention the sweet but vibrant tannins that promise a bright future.

Food Matching

Grenache pairs perfectly with grilled, stewed and braised meats like beef, veal, pork, chicken and of course game.

Technical Details

Varieties:

Garnacha 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 4 Months

Type: French 225 Litre
2nd and 3rd Use

% wine oaked: 100

% new oak: None