

Product code: 2195

BODEGAS ALTOLANDON, MIL HISTORIAS MALBEC, 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

The 15 year old vineyards face north-south, at about 11 metres surrounded by mountains but on a flat plain. The vineyards are farmed organically, sustainably and biodynamically with vines cordon trained and spur pruned.

Winemaking

Never harvested before the 12th October and always by hand. The colour is extracted in 6000 litre inox tank. Skin contact for 2 to 3 weeks at a controlled temperature before an alcoholic fermentation which is spontaneous, with gentle pumping over for 5 weeks. Pressed directly to 3rd use, 225 Litre French oak barrels, where the malolactic fermentation takes place, also in a natural and spontaneous way for about 4 months. Aged for 4 months in 50% oak barrel and 50% in clay amphoras. Stabilisation is also natural and during the coldest months, temperatures can go to minus 15° C.

Technical Details

Varieties:
Malbec 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 4 Months

Type: French Oak

% wine oaked: 50

% new oak: None

Tasting Note

Bright ruby to dark purple in colour, it promises plenty of power. The nose is complex with powerful aromas of blackberry and blueberry with, rose, rosemary, violets and floral notes as well as a hint of spice. The palate is nicely concentrated and with fine tannis. The flavours of blueberry, plum and blackberry are big, with hints of bittersweet cocoa and a subtle stimulating flavour of mint and violet, dark cherry, blackberry, red plum, earth, espresso, tobacco, dark chocolate, black pepper, black tea, violet. Very complex.

Food Matching

Lamb is probably the best match. But aromatic meat dishes such as Thai beef or Cuban pork are good too.